

# THE NATIONAL PROVISIONER

AUGUST 1 - 1942

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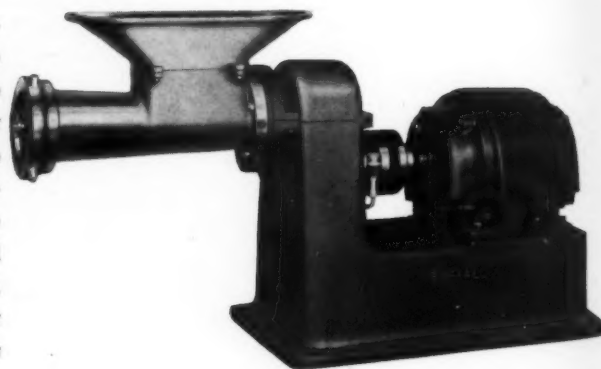
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# THE NATIONAL PROVISIONER

Volume 107

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Number 5

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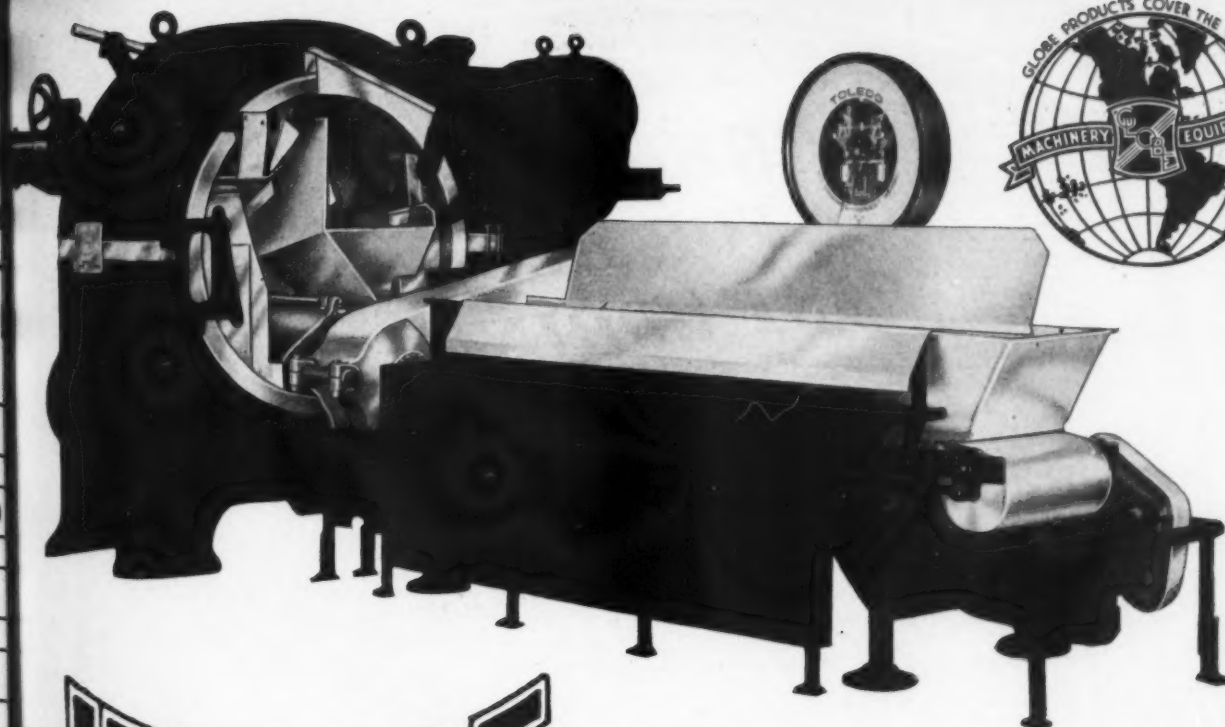
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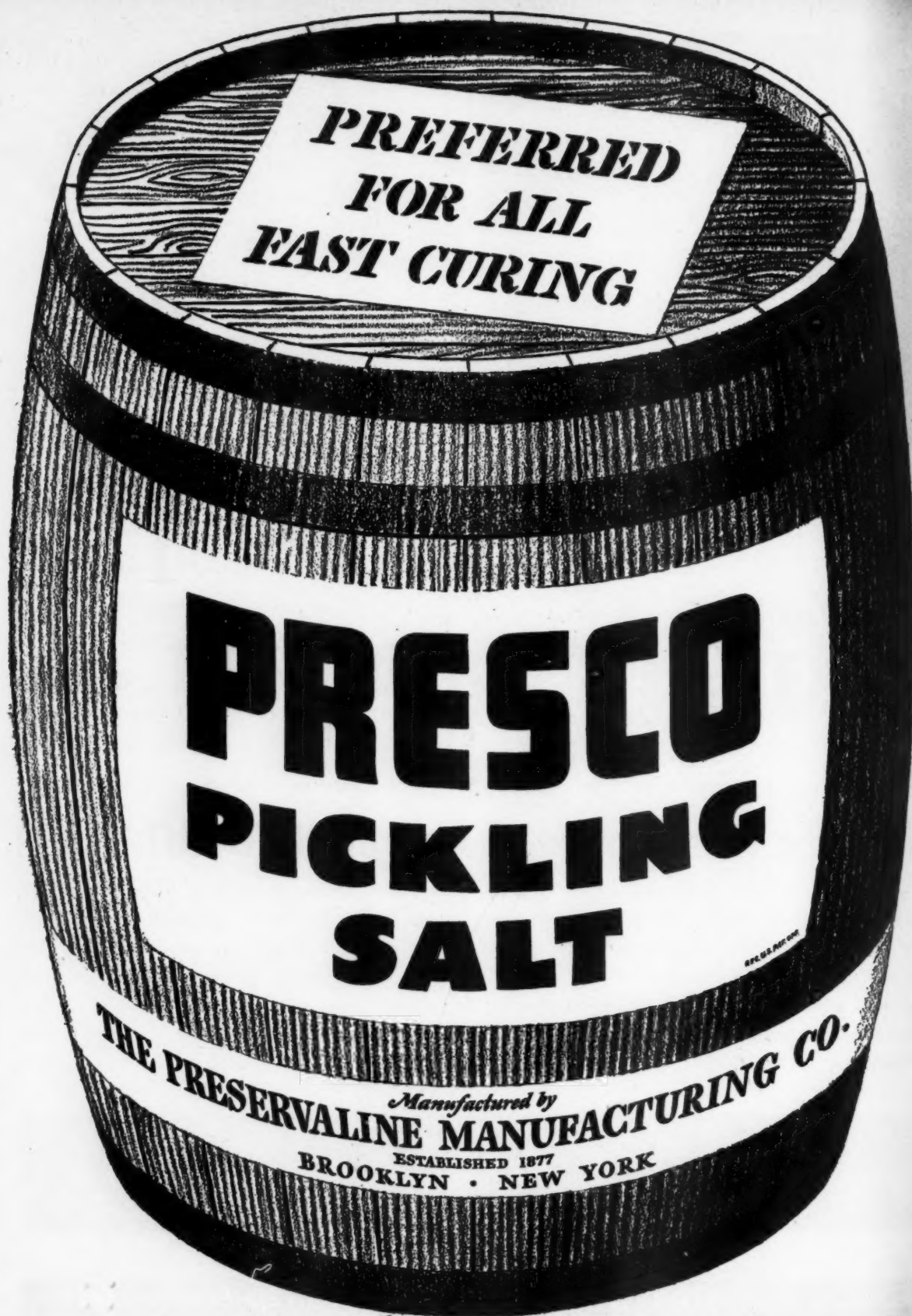
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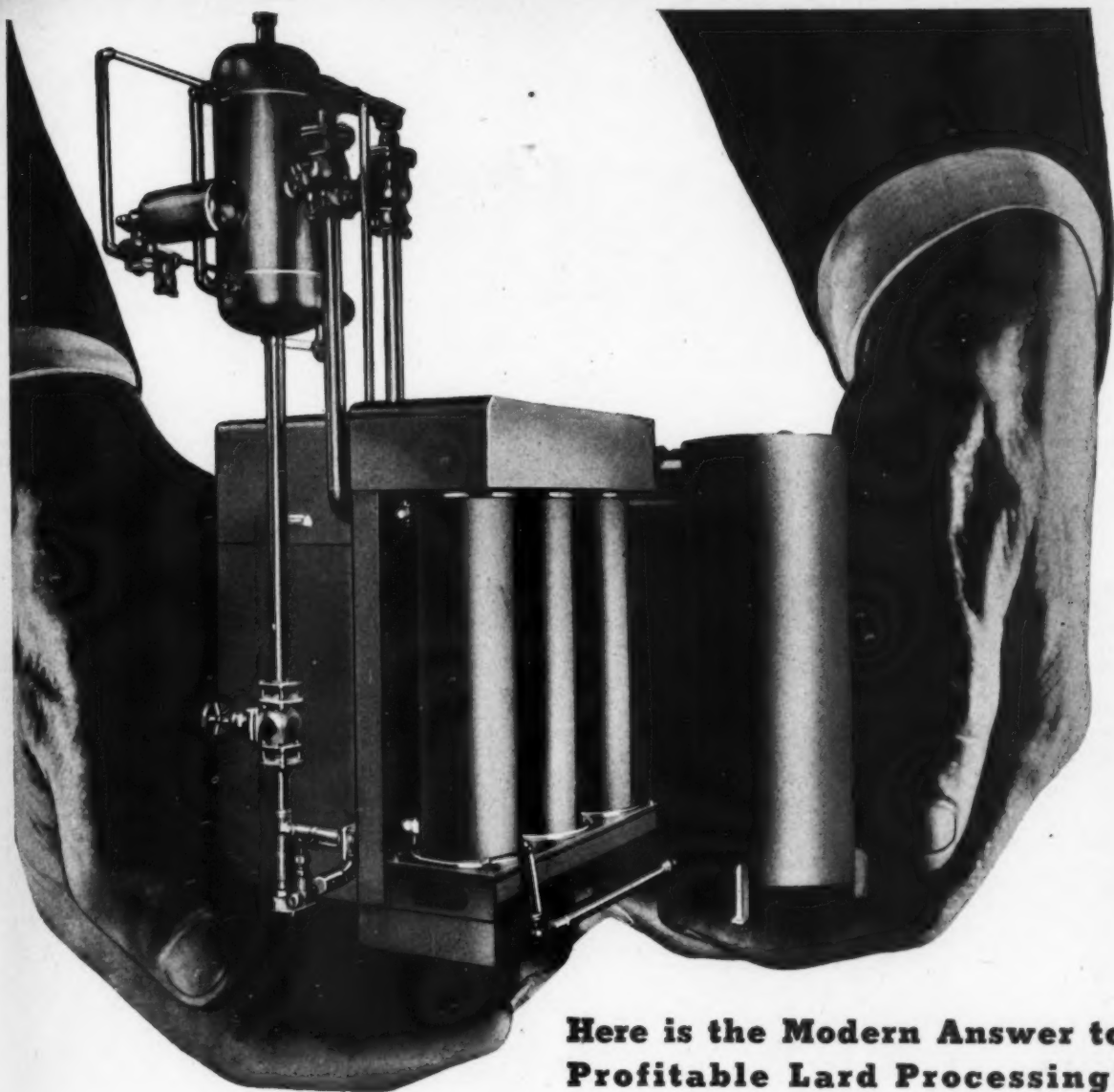
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## A Job for the Food Committee—

IT IS becoming increasingly clear that the present meat situation requires an overall approach—call it a “master plan” if you will—and that while piecemeal efforts to repair this inequity, or bring that phase into balance, are probably worthwhile, they can never be wholly satisfactory.

So far, almost every agency and group involved has taken an over-simplified or narrow view of a problem which is tremendously complex.

Thus, OPA set out to check inflationary increases in meat prices, come what may; the War and Navy Departments to buy meat for soldiers and sailors; the Department of Agriculture to safeguard the returns of producers and to encourage livestock and meat production; the AMA to feed our allies and WPB to husband critical materials for most effective use in war.

The meat industry has attempted to cooperate with each agency in achievement of its objectives and, at the same time, to perform a big job—supplying civilians with plenty of meat. Its position in the middle has been an unhappy one.

For the most part each agency and group has pursued its purpose with great single-mindedness; there have been few instances in which conflicts between the aims of the different agencies have been resolved satisfactorily and their activities coordinated. While it is natural that each should regard its job as most important, and be unwilling to compromise its objectives, present difficulties attest that this course has not been the correct one.

The situation might be compared to that at a twelve-way crossing, with six locomotives approaching it on six separate tracks. Two of the six are near collision at the crossing and the rest are either stalled or driving rapidly ahead. What is needed here is a controller or dispatcher—not an individual effort by each to ram his way through “in spite of hell or high water.”

The inescapable “chain situations” which have arisen prove that the problem is too complicated for a single-track approach. While other examples might be cited (such as Army beef and sausage materials) the following chain of related occurrences is typical:

OPA decided pork prices were going too high—price ceilings were invoked—it was then discovered the Army and FSAC could not obtain sufficient supplies and they were allowed to pay higher prices for product—it was discovered these differentials gave contracting packers an advantage in competing for hogs—hog prices advanced to a level far out of line with ceilings—smaller packers cut their kill and warned they were near closing (thus jeopardizing productive capacity which is badly needed)

—meat shortages appeared in some areas—the Department of Agriculture cut FSAC prices and purchases and promised aid for smaller packers.

This “chain” is over-simplified, and some of the causes and effects have not been mentioned, but it is still a little reminiscent of the patient who was treated for hives and came down with yellow jaundice, treated for jaundice and caught the measles, cured of the measles but came down with pneumonia and finally caught the undertaker.

We neither decry independent action by any of the federal agencies in doing its specific job, nor attempts by packer or other groups to obtain relief from inequities; we do believe this type of approach is ineffective in solving the major problem:

*To insure an adequate wartime meat supply for the armed forces, civilians and our allies, produced at reasonable cost (and with fair returns for processors and livestock producers) in efficient plants with minimum dislocation of existing facilities and business methods and minimum hardships for producers, packers and consumers.*

What agency should be the coordinator and what plan should it follow?

We recognize that government agencies are set up for certain purposes, have specific fields of action and cannot encroach on the powers of other departments. However, a committee does exist which appears to have the broad powers needed to rationalize the wartime meat situation. This is the Food Requirements Committee, appointed by Donald Nelson, chief of the War Production Board, and headed by C. R. Wickard, Secretary of Agriculture.

According to the statement issued when the committee was formed, it has the power to determine civilian, military and foreign food requirements and has the authority to step up or limit domestic production of foods, as well as importation of foods and raw agricultural products. It is probable that it could adjust the anti-inflation aims of the Office of Price Administration with the other major purposes listed above.

The plan? The foundation already exists in the overall meat procurement program (see page 15) which has been presented to various federal agencies by the American Meat Institute. While not all-inclusive in scope, this plan is realistic, broad and national in approach and correlates and deals with several of the “must” objectives for any overall meat program.

We have no confidence that increased volume, or government support for smaller packers, or ceilings on livestock, or rationing, or any of the other

(Continued on page 43.)

## New Iowa Unit Shows Trend Of Rendering Plant Design



**R**ENDERING plants have not greatly increased in number during the past two decades. There has been, however, a significant increase in average size and a very material improvement in general design and construction of these rendering establishments.

This development has paralleled expansion in the use of motor trucks and the construction of hard surfaced roads. Before the advent of these transportation aids the territory over which a renderer could collect raw material was limited to a radius equal to half the distance that could be traversed by a team and wagon during a working day—perhaps 16 or 18 miles. Today many times these distances can be covered with ease and convenience. The net result is that there is available to the country renderer a quantity of raw materials many times greater than was

the case a few years ago—a volume sufficient in most cases to require a modern, well equipped plant, and to justify an investment great enough to provide efficient production facilities.

Also entering the picture at the present time is the wartime need for rendering plant production of grease and hides. Taking the industry as a whole, its contribution of these important products adds up to a sizeable total. Rendering plants will also play an important part in the national household fats salvage program which began in July.

Progress in rendering plant design, construction and operation has been recorded in *THE NATIONAL PROVISIONER* from time to time with illustrations and descriptions of new, modern structures. There was placed in operation last year on the outskirts of Iowa City, Ia. a new rendering plant which deserves to be

included among those whose design and construction are outstanding. This is the plant of the Farmers Rendering Company, owned and operated by Harry Shulman.

The illustrations on this and the opposite page tell much of the story of this plant. Building, 40 ft. wide and 130 ft. long, of concrete and steel, is divided into boiler room, melter room, skinning floor and dry rendered tankage storage room. Latter room is located under the skinning floor and adjacent to the melter room. Skinning area is elevated sufficiently to permit gravitating cut-up animals into the hog and dropping the hashed material into the blow tank and is reached from the outside over an iron stairway.

Floors throughout are of concrete.

### IN AND AROUND PLANT

A veteran of 32 years in the rendering business, Harry Shulman (upper left) stands before one of the percolating sub-kettles of the French dry melters in the new Farmers Rendering Co. plant, Iowa City, Ia. Beside him stands Sam Robinson, who is associated with Mr. Shulman in the business.

(Upper right): An employee removes a cake of cracklings from the curb press after grease has been extracted. The press can be unloaded in about five minutes.

(Left): Exterior view of Farmers Rendering Co. plant. It measures 130 by 40 ft. and is of steel and concrete construction.



## FROM RAW MATERIAL TO FINISHED PRODUCT

1.—View of Boss abattoir rails and droppers used to transport animals from delivery trucks to the second story skinning and hashing floor.

2.—M. & M. hog and gut hasher which reduces material before rendering. The material goes from the hasher into a blow tank, then is blown by steam to either of the two French dry melters.

3.—French hydraulic press of 1,500-lb. capacity. Filled mechanically from the percolating kettles located below the dry melters, the press forms 23 crackling cakes of uniform thickness.

4.—Finished cake after removal from press. The cakes run around 6 per cent fat. Formerly ground and sold as tankage, they are now merchandised in bulk, in car lots, because of the burlap situation.

Walls are unfinished except in the skinning room, where tile is installed to a height of 4 ft. above the floor. An area 12 ft. by 12 ft. in front wall of building is enclosed with glass blocks through which an abundance of natural light is supplied to the boiler room. Window sashes are of steel.

### Steam and Power

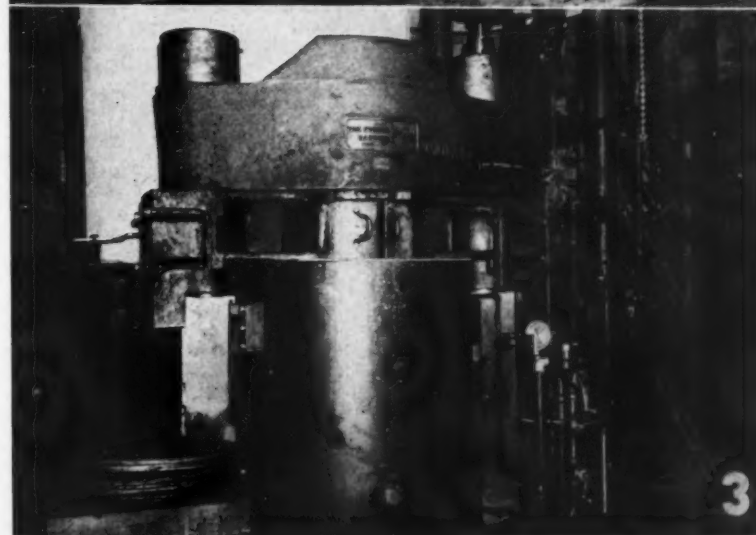
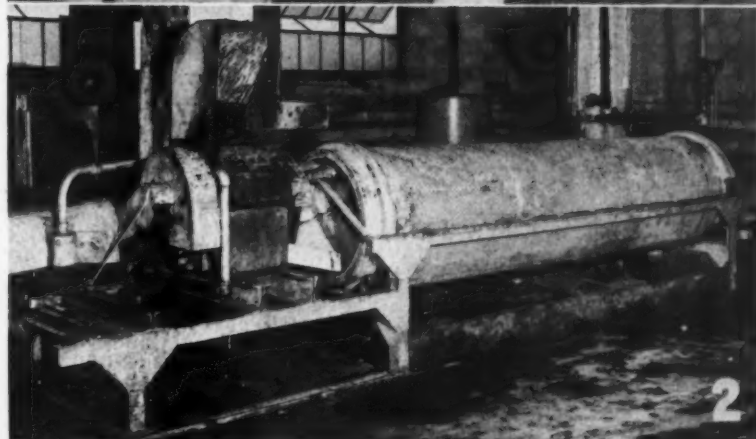
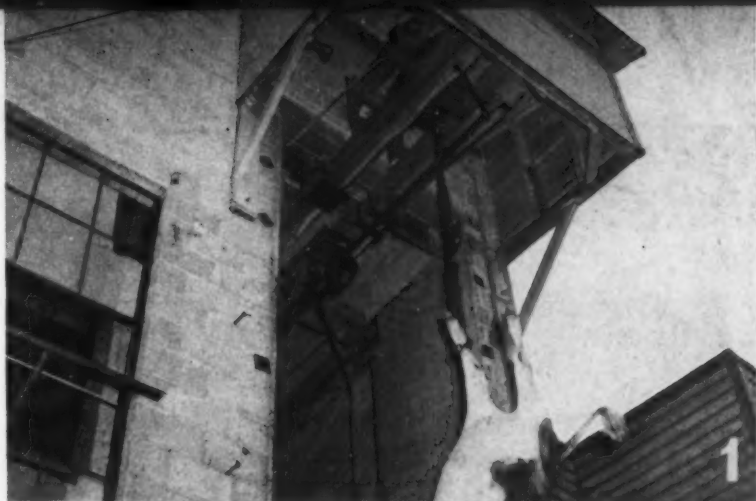
Power for operating plant equipment is purchased from the local utility company. Steam for processing is generated at 150 lbs. pressure in a 150 h.p. horizontal return tubular Murray boiler, fired by an Iron Fireman overfeed stoker. All condensate is returned to the boiler. Water for boiler and plant uses is obtained from a 350-ft. well on the premises. The Fairbanks-Morse turbine pump has a capacity of 100 gallons per minute.

General plan of operating the plant follows conventional methods. Fallen animals are hoisted from delivery trucks to the skinning floor, where they are stored on rails until ready to be skinned and cut up. Boss abattoir rails and droppers are installed. Hides are removed with an Allbright-Nell hide puller.

After passing through an M. & M. hog the hashed material drops into a blow tank, from where it is blown by steam to either of the two dry melters installed. Guts are passed through a hasher and washer and into the blow tank. After being cooked the material is dropped into a percolator from which, after the free grease has drained, the cooked material is loaded mechanically into the hydraulic press in predetermined amounts to make a cake of the desired thickness.

Hashed material is discharged from the hog through a closed pipe into the blow tank. This tank, 8 ft. by 5 ft., has a capacity of 10,000 lbs. One employe is required to load the cookers, an operation which consists mainly in opening

(Continued on page 31.)





# Packers Cut Kill; OPA Warned of Reduction in Beef Tonnage

SOME Eastern consuming centers again reported meat shortages this week, although an upturn in cattle receipts promised at least temporary relief, and pork packers at various points were reducing their kill to cut their losses and were rationing product among their customers. This had the effect of reducing local pork supplies at certain points until deficiencies could be offset with shipped-in pork.

Smaller packers awaited details of the plan, announced by Secretary of Agriculture Claude R. Wickard, whereby packers facing the necessity of suspending operations may continue by entering into a processing agreement with the Department of Agriculture under which the greater part of their output will be taken for government account.

Meanwhile, the other part of Secretary Wickard's plan for taking the "heat" off the hog market and improving the position of smaller packers—involving reduction in differentials granted packers contracting with the FSCC and a cut in FSCC purchases—had short-lived effectiveness. (See page 44.) Hog prices eased but farmers responded by cutting shipments and by Thursday the Chicago top was back at \$15, only 15c below the 22-year high set in the preceding week.

In an interview at Chicago this week Secretary Wickard warned that while early shipment of hogs would ease the difficulties of small packers, the reduction in prices paid for FSCC product might retard rather than foster early deliveries (see page 22).

Thus, while one phase of the meat supply situation improved this week, there was deterioration in another.

## Rationing Possible

Meat rationing may be necessary by December 1 and shortages may become nationwide due to curtailed cattle feeding unless OPA changes its present beef ceiling setup, according to a brief prepared by the National Livestock Advisory Council, which was presented to OPA this week. The brief, a digest of testimony from cattlemen of 18 states, points out that the nation's beef tonnage is threatened because cattle are being marketed at lighter weights, causing losses of 100 lbs. or more per animal.

The brief states that cattle are being marketed prematurely because of uncertainty among cattle feeders. It contends that meat rationing will not be necessary if farmers are permitted to feed meat animals to normal market weights, but maintains that this is impossible under present ceilings on beef and presents a four-point program for stabilizing feeding costs.

Specifically requested is that the OPA

immediately remove the threat of ceilings on live animals; adjust price ceilings on the four recently promulgated grades of beef to permit 110 per cent of parity on each grade of slaughter cattle as listed by the government in April; that government purchases of beef be used to help maintain the proper differentials between these grades of slaughter cattle, and that the government announce at monthly intervals that it will support prices on "AA" and "A" grades of carcasses weighing from 450 to 800 lbs. at such levels five months in the future as will permit stated prices, Chicago basis, on cattle producing such carcasses.

Meat shortages continued to receive much attention in the Eastern press; for example, the *New York Post*, a tabloid, headlined "City Getting Less and Less Meat," but City Markets Commissioner Wooley reported only a 25 per cent decline in beef receipts and stated that leading packers had told him livestock shipments were on the increase and would continue to rise until Labor Day. Mayor Fiorello La Guardia urged New Yorkers to eat more fish as a brain food.

## Schroth Cuts Volume

Providence, R. I., and other New England points reported that their meat stocks were low. An explanation of meat shortages, prepared for use by packer salesmen by the American Meat Institute, will be found on page 22.

At Cincinnati, J. & F. Schroth Packing Co. announced that effective July 29 it was cutting its weekly hog kill to 2,000 head, a reduction of 1,000 head from average weekly slaughter in the five preceding weeks. The company issued a statement to its employees, distributors and customers, saying:

"The reason for reducing our operations is to lengthen our stay in business. Every hog we slaughter at the uncontrolled prices on live animals as against existing ceiling prices on the products thereof is bringing us one step nearer to closing our doors. Our production labor and our product distribution will necessarily be reduced to conform with a 2,000 head per week slaughter."

At Philadelphia, Robert Nowland, controller of John J. Felin & Co., Inc., stated that the firm's output dropped 45 per cent last week and that its New York branch was being closed. Frank H. Burpee, vice president in charge of dressed beef, said that he had been able to obtain only one car of dressed beef a week for several weeks, as against demand for four. "You can't even get quotations from Chicago," he declared. Philadelphia retailers were reported to have obtained only 25 to 50 per cent of their usual supply of beef for the Friday-Saturday business last week.

In the Dallas-Fort Worth area small packers were reported to have largely withdrawn from the hog market. Blue Bonnet Packing Co., Fort Worth, said that it had reduced its kill to about 100 hogs per week from a normal 700; City Packing Co. has cut its slaughter to 300 hogs per week from 1,600; order buyers at Fort Worth reported they had been instructed to cease buying hogs for two Dallas processors until further notice.

In Virginia, Governor Darden responded to requests of packers, meat dealers and producers by urging Secretary of Agriculture Wickard to find a solution to the price "squeeze."

Memphis meat dealers reported that they were having some difficulty in obtaining some cuts of meat this week, but information from Chattanooga indicated the situation there was fairly normal.

## EAT CHEESE, FISH AND POULTRY DURING MEAT SHORTAGE: OPA, AMA

In an announcement that cheese will be a Victory food special from August 17 to 29, Roy F. Hendrickson, Administrator of the Agricultural Marketing Administration, declared this week that consumers can lighten the load on meat supplies during the next two months by eating more cheese.

At the same time the consumer division of the Office of Price Administration issued a statement advising families to buy poultry, fish and other protein foods, which are plentiful, during the temporary beef, veal and pork shortage. Meat, poultry and fish are equal in food value, the consumer division pointed out, while urging that housewives buy more poultry, especially the Victory food specials such as broilers and fryers, which are abundant at this time.

Cheese, dried beans, peas, and lentils are other inexpensive sources of protein, according to the division's food experts.

Cans of fish and meat now on store shelves should be purchased sparingly, the division warned, to make the supply last as long as possible and to give everyone a fair share. A large part of our canned fish supply is being shipped to our soldiers and allies all over the world, while production of canned meat for civilian use has been curtailed.

Purchasers, the division said, should refuse to pay more than the March ceiling price for beef and pork, so that no dealer can take advantage of the emergency to raise prices.

The consumer division pointed out that during the first six months of the year, beef consumption by American families was higher than in any corresponding period since World War I. With more men and women working and able to spend larger sums for food, beef purchases have shown a proportionate increase.

# Institute Submits All-Over Meat Procurement Plan to U.S.

**I**N AN effort to improve the future availability of meat for domestic consumption, relieve some of the pressure on the domestic sausage business as well as on pork and beef packers, and at the same time provide for the needs of American armed forces and for the FSCC, the American Meat Institute has made important recommendations to various governmental agencies, including the Department of Agriculture, the War Department, the Office of Price Administration, and the War Production Board.

The opinion has been expressed to these federal officials that there will be an adequate supply of meat available in the year ahead to meet all of the needs of the American armed forces, the FSCC and the civilian population, provided the purchasing programs of the various federal agencies can be coordinated and synchronized properly in relation to the market supply of the different classes and grades of meats available in the different seasons of the year. There may be brief periods—particularly during the next two months—when some particular meat product may be short, especially in some markets, but the long-time outlook, for the year ahead at least, is for plenty of meat available for both military and civilian needs.

## Details of Over-all Program

Principal steps involved in the development of this sort of an over-all meat procurement program, as stated by the Institute to the federal officials, are summarized as follows:

1.—Determine the over-all meat production for the year ahead, and also for shorter periods of the year, in order to know what the over-all supply will be. The estimated over-all supply would be a "bank of materials" from which domestic needs and needs of the armed forces and lend-lease would be drawn. This information can be developed readily by the Department of Agriculture. The services of the Institute also have been offered to federal officials in assisting in the development of information concerning the seasonal changes in livestock marketings and other helpful information.

2.—Determine the probable amount of the different meat products that will be needed by each of the several federal agencies in order to know what the total military and lend-lease requirements will be and what will be left for civilian consumption.

3.—The needs of the federal agencies should be determined, not only by products, but also by grades of meats from which the meat materials for each product are obtained. After this information is developed, it will be obvious

where the "so-called" bottlenecks are, insofar as the grades of meat are concerned.

## Canner-Cutter Bottleneck

It is believed, for example, that in the case of beef, one serious bottleneck will be in grades 8 and 9, canner and cutter beef, because the estimated requirements of the Army, Navy, and lend-lease for meat products using these grades of beef far exceed, during the last six months of 1942, the probable available market supply of cattle producing these grades of beef materials. It will be necessary, therefore, to use higher grades of beef to fill some of the contracts of federal agencies.

4.—It has been suggested that all the federal agencies' requirements for canned meats containing beef products can be obtained if the Army would change its method of buying canned meats in such a way as to include beef from some of the higher grades (particularly grades 5, 6, and 7) when such grades are in plentiful supply.

It was pointed out, for example, that during the next few months, there will be a sizeable volume of cattle marketed that will grade 5, 6 and 7. Most of these cattle will not be made available for use in Army contracts because the present ceilings on canned meats for the Army are so low that a canning contractor could not afford to use beef materials from grades 5, 6, and 7 cattle.

This difficulty could be overcome if the Army would: (a) Arrange contracts with packers to furnish specified amounts of boned beef from specified grades that are available from season to season. The beef would be boned out and held for government account; and (b) Make separate contracts with meat canners to can the various canned meat products desired by the Army, the meat materials for such products being furnished to the meat canner from product previously acquired by the Army.

## What Plan Would Do

It is believed that the foregoing plan would accomplish several things:

(a) It would assure the American armed forces and other federal agencies their needed meat requirements.

(b) It would relieve considerably the pressure on the domestic sausage business since a large proportion of the meat requirements for the federal agencies would be obtained from some of the grades of beef not now being used in filling federal contracts.

This program would leave a larger portion of the available supply of meat materials for domestic sausage business which working classes of people in this country rely on heavily for a significant

(Continued on page 33.)

## Revised MPR 156 And MPR 169 Are Announced By OPA

**T**WO MEAT price ceiling regulations—MPR 156 and MPR 169—were further amended by the Office of Price Administration this week. An organization of cattle feeders sent a brief to OPA warning that the ceiling setup for beef is endangering meat supplies because it is discouraging cattle feeding.

Other price ceiling developments of the week included:

1.—W. R. Sinclair, president of Kingan & Co., Indianapolis, told Secretary of Agriculture Claude R. Wickard that he opposed imposition of ceilings on livestock prices. Mr. Sinclair said he was willing to operate under maximums on meat, but saw no necessity for ceilings on live animals. He told the Secretary that he believed present shortages of meat and the unfavorable margin between livestock and meat prices will disappear when this year's hog crop starts moving to market.

## Statement by Sinclair

Mr. Sinclair stated that his company believes in keeping meat supplies up and prices down, and is willing to cooperate with the department of agriculture and the price administration in the war effort.

"There has been a recent temporary meat shortage, especially in the East, but that is only seasonal," he said. . . . "There should be ample pork products, though beef, due to purchases for our soldiers, may be less plentiful. To ease the temporary meat situation Secretary Wickard has announced reduced purchases for lend-lease purposes for the next few weeks. The mistaken policy of placing heavy lend-lease orders in the two summer months when few pigs reach the market has been corrected.

"The larger meat processors of the corn-hog belt have been supplying a large percentage of the lend-lease and government orders. But it should be remembered the eastern states largely depend upon packers of the middle west for their meat supplies. I advocate extending these enormous lend-lease purchases and government orders to a greatly increased number of meat packers. The smaller packers should be allowed or even requested to join in helping supply the army and the lend-lease buyers."

2.—Eighteen packers representing the Emergency Conference of Meat Packers adopted a resolution urging immediate imposition of ceilings on live hogs. The resolution asked that prices on live hogs "be fixed on a basis that is not only fair but liberal to the producer."

"If maximum prices are not fixed on the live animals," the resolution added, "then the cost plus principle should be

(Continued on page 33.)



# Up and down the MEAT TRAIL

## Alfred Sotier, Veteran St.

### Louis Sales Official, Dies

A well known figure in the meat packing business since 1875, Alfred A. Sotier, 81, died July 21 in St. Louis. For



A. A. SOTIER

the past 25 years Mr. Sotier had been assistant manager of sales and a member of the board of directors of the American Packing Co., St. Louis. In spite of his advanced age he had been active in the business and the day before his death was busy at his desk.

Mr. Sotier began his career at the age of 14 with the

Henry Meyer slaughtering establishment at Alton, Ill. Later he was associated with the Illinois Packing Co. and the Luer Brothers Packing Co., both of Alton. During most of his packing career, Mr. Sotier was identified with the selling end of the business and built up a wide circle of friends.

### Charles W. Riley Passes

Charles W. Riley, 62, widely known Cincinnati provisions broker, died July 22 after an illness of more than a year. He had engaged in the provisions brokerage business under his own name since 1913. Mr. Riley was for many years secretary of the Cincinnati Meat Packers Association and was also a member of the Cincinnati chamber of commerce. He is survived by his widow, two daughters, and three sons. One son, Charles W. Riley, was engaged in the brokerage business with his father. Two sons are with the armed forces. Funeral services were held at the home.

### Fred Rochester to OPA

#### Position at Baltimore

Fred A. Rochester, a veteran of 27 years in the meat packing industry, has been appointed price business specialist for the state of Maryland by the Office of Price Administration, with headquarters at the state regional offices, Baltimore Trust bldg., Baltimore, Md. He will handle OPA ceiling prices on all retail and wholesale meats, lard, fats and oils.

Mr. Rochester entered the meat packing trade in the credit, advertising and public relations departments of Morris & Co. and Wilson & Co. Later he was

transferred to the auditing and traveling branch house sales departments, distinguishing himself as an executive.

In 1929, he was placed in charge of sales for Rath Packing Co. for Baltimore and the state of Maryland, taking over the state sales offices for Tobin Packing Co. and Estherville Packing Co. in 1938, with headquarters in Baltimore. He resigned this position in May to devote his activities to the war effort.

### Refugee Sausage Maker

#### Lands a New Job In U. S.

John Hullstrunk, refugee sausage maker, has started work for the Zweigle Brothers Sausage Co., Rochester, N. Y., after an unhappy experience with Herr Hitler's government. Mr. Hullstrunk, an American national, was thrown into an internment camp. Repatriated by the United States, he returned to this country on the *Drottningholm*, diplomatic exchange liner. With him came his wife and daughter. As he was unable to furnish travel money for himself and family, his IOU was accepted by Uncle Sam and he intends to pay it off as quickly as possible. To do this he will have the pleasant job of making real sausage out of good American meat. Hullstrunk's story and his need of work were described in a Rochester paper.

## Personalities and Events Of the Week

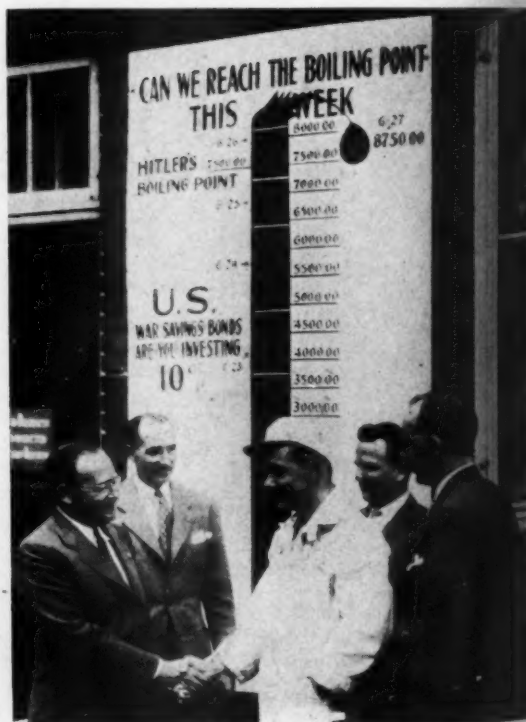
John M. Fernald, 52, chief of the air conditioning and refrigeration division of the War Production Board, and former general manager of the Baker Machine Co., Omaha, died on July 27 in Veterans hospital, Mt. Alto, Md., after a brief illness. Mr. Fernald went to Washington last November. He was with the contract distribution division of WPB as chief of its contract and placement service until March, when the air conditioning and refrigeration division was organized under his direction. He served in World War I in the Engineer Corps. Mr. Fernald was well known in the refrigeration field.

Robert Shivel, popular member of the sales staff of the Union Packing Co., Vernon, Calif., left for the Army on July 22. Bob is a son of the late Glen L. Shivel, vice president and partner in the company, who died in December, 1940.

The county council of St. John, N. B., has under consideration the establishment of a municipally owned and operated abattoir. The committee in charge has asked the Dominion agriculture department to assign an expert from

### INVESTS 40% IN WAR BONDS

When the Sioux Falls plant of John Morrell & Co. staged a drive to boost war bond participation to 10 per cent of the unit's weekly payroll, Kenneth Jones (center) received special recognition. Since the payroll savings plan was placed in effect by the company, Kenneth has devoted approximately 40 per cent of his income to war bond purchases. Others in the photo (l. to r.) include Clark Deane, chairman of the Minnehaha county war bond committee, R. T. Foster, assistant plant manager, H. W. Hahn, personnel manager, and Delbert Hayenga, assistant personnel manager. As shown by the war bond thermometer, the drive went well over the top, with weekly total pledges of \$8,750 by plant employees.





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MEAT PACKING INDUSTRY

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Ottawa to make a survey and provide information on the cost of building and equipping a plant meeting the needs of the city and county.

Ten Canadian beef cattle producers have been selected to form an advisory committee to the Wartime Prices and Trades Board's food administration. One of the principal problems facing the board is that of making sufficient numbers of feeder cattle available for Dominion feedlots during the winter.

Raymond Smith, a representative of the Kings Packing Co., Edgefield, S. C., has entered the army and is located at Eglin Field, Fla.

Employees of Armour and Company, Denver, Colo., responded 100 per cent to the payroll deduction plan of war bond purchases. As evidence of their participation, 779 bonds were delivered to them on July 16, accompanied by a congratulatory telegram from Henry Morgenthau, jr., Secretary of the Treasury.

July 2 marked the thirtieth anniversary of Lamar Bros. Packing Co., Columbus, Ga. The company, which operates two plants in the state, is said to be one of the most up-to-date organizations in the South.

C. Arley Terrell, John H. Wilson and Henry G. Lapham, all of the Ottumwa plant of John Morrell & Co., have qualified for the 25-year silver service award of the American Meat Institute.

Cincinnati employees of Swift & Company enjoyed a monthly dinner and social session at the Hotel Alms on July 8. C. O. Harrison was group chairman.

George H. Dunlap, in charge of the dry salt pork department of Armour and Company, Chicago, retired this week after 51 years of service. Mr. Dunlap started with Armour in 1891 as a messenger boy in the downtown office. He was honored at a dinner Friday night at the Palmer House by 50 officers and office associates. In recognition of more than half a century of service, he was presented a gold watch by the company. Mr. Dunlap's plans for the future involve a period of "taking it easy" at the home in Naperville, Ill., and trips South in cold weather.

Three damage suits for a total of \$67,245 were filed in district court at Oklahoma City recently against one of the national packing firms, for the death of one son and alleged injuries to another in an automobile accident involving one of the company's trucks.

Ed Colkitt, veteran employee of the Kansas City plant of Wilson & Co., has retired after 41 years of service with the company to his farm near Trenton, Mo. He entered the Wilson employ in 1886 and spent the past 20 years in the beef department at Kansas City.

Carstens Packing Co., Tacoma, Wash., has restricted its sale of hams and bacon on account of the price ceiling situation.

A veteran of 55 years in the casing industry, Paul H. Schmidt, 68, of Chicago is dead. He was with Swift & Com-

pany from 1887 to 1900, Berth Levi & Co. from 1900 to 1914, and Bechstein & Co. from 1914 to 1923. In recent years, Mr. Schmidt has been traveling inspector for Armour and Company and the Cudahy Packing Co. He leaves a widow and four children. One son, John Schmidt, is general auditor and assistant comptroller of Armour and Company. His youngest son, Paul, was killed in action in World War I.

A New York visitor the past week was Frank K. Foss of Chicago, vice president of Wilson & Co.

O. E. Dunkerton, New York manager of the Rath Packing Co., will spend his August vacation in the Adirondack mountains, where his 14-year old twin daughters are camping.

Personal attention to his Victory garden constitutes the vacation plans of Paul Flynn, contract and statistical department of Armour and Company, New York.

H. A. Lahr, sales manager of New York Butchers Dressed Meat Co., New York, is on vacation.

George E. Mitchell, district manager, Swift & Company, New York, is on a short vacation trip.

Walter S. Parker, Swift & Company plant manager at St. St. Joseph, Mo., and George Damsel, manager of the St. Joseph plant of Armour and Company, are among the St. Joseph business and civic leaders on the war chest campaign committee.

Chairman of the St. Joseph, Mo., grease salvage campaign is L. C. Kerns, head of the by-products department of Swift & Company in that city.

Flying the merit flag for having 90 per cent or more of its workers signed up to buy war bonds is the Seattle Packing Co., Seattle, Wash.

Arthur Ripp of the Spokane, Wash., branch of Armour and Company has

been placed in charge of the "Housewives' Grease Parade" in Spokane. So far the largest contribution by a housewife has been 25 lbs. of kitchen grease.

Production of canned Vienna sausage in 24-oz. cans got underway on July 17 at the St. Joseph, Mo., plant of Glaser's Provisions. The plant is now working a three-shift schedule. Fred Glaser, head of the newly established unit, has headquarters in Omaha and also operates another sausage plant at Sioux City, Ia.

The National Packing Co., St. John, N. B., which is specializing in supplying units, schools and bases of the Canadian army, navy and air force, recently staged a display of the meats and meat products being used in the Dominion services. Illustrations were shown of the rations furnished each man.

Herbert A. Salzman has been commissioned a lieutenant in the supply service of the U. S. Army, having completed an extensive six-week course of training at an eastern university. He is a son of Max Salzman, president, Max Salzman, Inc., Chicago, and until recently was associated with his father, one of the leading figures in the casing industry.

Kingan & Co., Indianapolis, Ind., on July 9 honored 503 former employees now in the armed services by posting their names on a roll of honor in the entrance to the main plant and offices. The ceremony featured speeches by W. R. Sinclair, Kingan president, Gov. Henry Schricker of Indiana and James Robb, CIO representative.

The household grease collection drive in Seattle, Wash., is off to a good start. So far the James Henry Packing Co., has received over 24,000 lbs. of salvaged grease. The Seattle Rendering Works and the Pacific Rendering Co. have received 710 lbs. and 600 lbs., respectively.



These Oklahoma City officials of Armour and Company, including (back row) H. H. Danielson, plant superintendent, J. E. Gleason, city branch manager and (front row) A. G. Dewell, office manager, and J. R. Herndon, district sales manager, enjoy being roped in by Evelyn Finley. Plant belongs to 10 per cent bond club.

## Packers Told How to Help in Scrap Drive

HOW the meat packing and sausage manufacturing industry can effect a larger and faster flow of scrap into



A. E. NELSON

regularly established salvage channels was the subject of a meeting called by the industrial salvage section, War Production Board, on July 28 at the Hotel Roosevelt, New York.

R. Merrill Decker, regional chief, bureau of industrial conservation, outlined a plan whereby slaughtering and meat packing plants of the area might make an important contribution to the salvage effort through 1) wrecking of abandoned and obsolete machinery and equipment; 2) utilization of all critical materials to the best advantage; 3) minimization of waste and spoilage; 4) selective handling and segregation of scrap and overage at the source; 5) avoidance of scrap contamination and 6) speeding the return of scrap and waste materials through existing channels to mills and refineries.

The salvage committee charged with directing the industry's participation in the program in the New York area is headed by Andrew E. Nelson, president, Adolf Gobel, Inc. Committee members include Frank A. Benson, general manager, Armour and Company, George A. Schmidt, president, Stahl-Meyer, Inc., A. Henry Merkel, president, Merkel, Inc., F. Bronkhurst, president, Boar's Head Provision Co., and Michael H. Nagle, president, M. H. Nagle, Inc.

### Launch Broad Program

The New York meeting, which was attended by a number of representatives of the city's meat packing industry and included talks by several government officials conversant with salvage problems, emphasized the vital part to be played by the national salvage program in the nation's war effort.

"If we are to keep our steel mills going full blast this winter, we must increase the flow of scrap iron and steel by at least 6 million tons—25 per cent more than normal," Lessing Rosenwald, chief of the bureau of industrial conservation, War Production Board, pointed out in an introduction to the national salvage plan launched recently by his bureau. . . "Every evidence we have received indicates that the only way we can meet the requirement of war production is to obtain every bit of scrap from every home, every commercial establishment, every industrial enterprise in the country.

"The salvage program is not a one-

week or one-month campaign any more than this is a one-week war. Salvage is an all-out continuing effort and must be organized as such."

As their part in the national program, industrial firms, including units of the meat packing industry, are expected to turn in any waste materials produced in manufacturing operations, dormant waste or secondary materials, and obsolete equipment and machinery and excess inventories. Salvage activities in industrial plants will be directed by plant salvage managers or committees appointed by the management. WPB emphasizes the advisability of centralizing plant salvage operations under the direction of one responsible individual and backing him up with the authority to carry out the program.

Urgently needed at the present time are scrap iron and steel, scrap rubber, nonferrous metals, collapsible tin tubes, available fats, manila rope and burlap. In certain sections, as ascertained by local salvage committees, rags, tin cans, waste paper and glass bottles are also needed.

Operation of the national salvage plan will be expedited through the establishment of appropriate committees throughout the country.

Packers desiring to know how they might intensify present salvage efforts may obtain detailed recommendations on procedure by addressing inquiries to Industrial Salvage Section, Bureau of Industrial Conservation, War Production Board, Washington, D. C.

## FOR SALE

One complete 40-ton Pownall plant in good condition, 300-pound cans.

One complete modern York 60-ton ice plant, group pull, 300-pound cans.

*Also large inventory of*

Ammonia compressors, air compressors, centrifugal pumps, condensers, pipe, valves, fittings; motors, both synchronous and induction.

Steam driven ammonia compressors, boilers, steam engine-generator set.

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IN TYPES—MATERIALS—AND DRIVES

★ *DESIGNED* for efficient service  
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GUARANTEED to meet the conditions for which they are sold!

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# PUMPS

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## HEAT EXCHANGE APPARATUS FOR DEHYDRATION

Multi-stage heat exchange apparatus, primarily designed for freezing foods, has been successfully adapted to dehydration in experiments carried out recently. When the apparatus is used for dehydration, the heat exchange cycle and methods used for retarding evaporation in freezing must be reversed. Great heat transferring surface and high thermal efficiency needed in food freezing can be used advantageously in producing conditions needed in food dehydration.

Experiments have shown that it is not necessary to reduce air temperature below its dew point in each stage to precipitate moisture from the air prior to reheating. By bringing the air in contact with surfaces having a temperature below the corresponding dew point of the air, condensation occurs without a substantial reduction in air temperature in any stage.

In multi-stage heat exchange apparatus, predetermined temperatures and relative humidity of each air stream can be controlled and maintained. All or part new air may be used in any one of the air streams without materially affecting the adjacent air stream. Due to the liberal amount of heat transfer surface, hot water may be used as a source of heat, thus simplifying controls and maintenance of suitable internal and external velocities over the surfaces and foods.

## FLASHES ON SUPPLIERS

**POMONA PUMP CO.**—C. Granniss Bonner, formerly comptroller and more recently treasurer of Brunswick-Balke-Collender Co. of Chicago, has been elected treasurer of Pomona Pump Co., Pomona, Calif. He relieves Donald C. McKenna, vice president and former treasurer, who will devote full time to the increasing production activities of the company's four manufacturing plants.

**MEAT INDUSTRY SUPPLIERS, INC.**—Meat Industry Suppliers, Inc., Chicago manufacturers of supplies and ingredients for meat packers and sausage manufacturers, has recently acquired the plant and business of the Midwest Casing & Supply Co., Chicago. Sol Morton, M.I.S. president, announces that all sales and manufacturing personnel will be absorbed into the parent company.

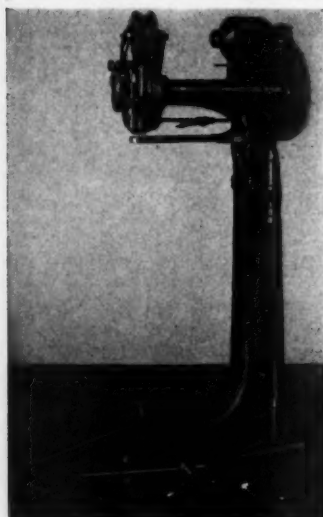
**YORK ICE MACHINERY CORP.**—William S. Shipley, chairman of the board of the York Ice Machinery Corp., has been appointed director and vice-chairman of the War Production Board's Small War Plants Corporation. The appointment, which was announced recently by Donald M. Nelson, recognizes Mr. Shipley's ability as author and prime mover of the York plan for bringing small plants into war production. Mr. Shipley and his four fellow directors will be authorized to spend \$150,000,000 approved by Congress to assist smaller firms in getting war contracts.

**AMERICAN CAN CO.**—George W. Cobb, jr., director of advertising for Canco, has been commissioned a Major in the Quartermaster Corps and assigned to immediate field service. After service in World War I and practical canning experience, Major Cobb joined the research staff of American Can in 1926 and at its laboratories at Maywood, Ill., specialized on canned food technology. During this period, he assisted the subsistence laboratory of the Quartermaster Corps in Chicago in redesigning the emergency ration containers and writing specifications for the use of canned foods in the armed forces. For the past seven years, Major Cobb has directed promotional and educational activities of American Can Co. This work included the preparation of text books for universities, colleges and the medical profession on canned foods.

**ALUMINUM COOKING UTENSIL CO.**—Errett M. Grable, for the past nine years vice president in charge of sales of the Aluminum Cooking Utensil Co., New Kensington, Pa., has been made president of that concern. He succeeds W. C. White, who resigned to become vice president and director of the Alcoa Steamship Co., subsidiary of Aluminum Company of America. A native of Ohio, Mr. Grable entered the employ of the company as a specialty salesman of "Wear-Ever" cooking utensils during his summer vacation from college in 1909. In 1933 he became vice president, with headquarters at New Kensington.

## The BLISS BOX STITCHER

*These are the Wire Stitching Machines Most Widely Used  
by Packers for Assembling and Sealing Their Millions of BLISS Boxes*



Sturdily built and equipped with the Bliss Heavy Duty Stitcher Head, these stitchers are recognized throughout the Packing Industry for their high operating speeds, convenience of operation, and durability—the most practical and economical machines for stitching the heavy solid fibre board used in Bliss Boxes.

Full details regarding their operation will be mailed at your request.

## The BLISS TOP STITCHER



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## A PORTRAIT of the "Most Popular Man in Camp"

### **C. O. S. Seasonings**

*All the natural goodness and flavoring quality inherent in true natural spices are retained in their purest possible form in Cream of Spice. Individual seasonings or blends of C.O.S. are available for Frankfurters, Liver Sausage, Bologna, Meat Loaves as well as all Canned Meat Specialties.*

The Stange Chef wins popularity honors wherever he goes . . . packers from coast to coast have learned to rely on him and the famous product he endorses, *Cream of Spice Seasonings*, and now the Army, too, has come to respect his ability and judgment in the preparation of superior, finer-tasting meat products. *By supplying our fighting forces with highest quality, better flavored foods, the Stange Chef is contributing an important part in the Victory Campaign.*

The Stange Chef is still able to supply his present customers with specific amounts of C.O.S. under provisions of Conservation Order No. M-127. The entire Stange organization and facilities are at your service . . . let us show you how to maintain production in face of certain required revisions that must be made.

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The National Provisioner—August 1, 1942

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## INSTITUTE EXPLAINS UNDERSUPPLY OF MEAT TO SALESMEN

**T**EMPORARY and local shortages of meat cropped up in various sections of the country last week. Believing that it is important that packer salesmen acquaint themselves with certain basic facts, so that they can answer questions in the minds of retailers, consumers and even in the meat packing industry, the American Meat Institute has issued a statement on the undersupply of meat and its causes. It is urged that this material be read carefully and that every opportunity be taken to pass the information along to retailers and others concerned.

Undersupplies of beef and other meats, including pork, have been reported from many sections of the country. These shortages have resulted from a combination of circumstances, particularly diminishing receipts of livestock and the necessity for furnishing large quantities of meat to our Army and Navy and for lend-lease shipment to our allies in the war.

The number of cattle dressed, as reported by the government, at 27 leading market centers (which is typical of the total for the entire country) has been as follows:

Week Ending	1942	Pct. Change from Week of July 3
July 3	194,000 head	.....
July 10	158,000 head	—19 (decrease)
July 17	156,000 head	—20 (decrease)
July 24	162,000 head	—16 (decrease)

It will be noted that the undersupply of beef for the trade in the above-mentioned weeks was caused by the rather severe decline in the number of cattle dressed during the weeks ending July 10, 17 and 24. Some of the decrease, we believe, was caused by the uncertainty on the part of shippers of livestock as to the effect of revised ceilings on beef which were scheduled to become effective July 13, but which later were postponed one week.

Our Army and Navy have greatly stepped up their requirements for beef and these requirements are increasing daily. We feel that everyone—including retailers and consumers—realizes the absolute necessity for supplying our armed forces first with any meat in the quantity they must have. Where the retailer temporarily may be short of certain cuts—for instance sirloin or porterhouse—consumers may be encouraged to buy other meats that are available—whatever may be available at the moment. All types of meat are good food—and all contain the same essential nutrients. Encouraging consumers to diversify in their selection of meat is desirable. In other words, if there is no sirloin or porterhouse steak, the consumer should be encouraged to buy sausage products or lamb, for example.

Individual companies in the meat packing industry are doing everything they possibly can to keep meat flowing to all markets in as normal a fashion as possible. The meat packers are anxious to keep their products before the public everywhere and sales facilities intact and in operation, even including those in markets with low ceiling prices. Many companies are following the policy of shipping products to various markets on an allotment basis—that is, the same proportion of their output remaining after government requirements as they normally would ship to those markets, although the quantity may be smaller.

In some markets it is reported that this week-end (July 24), there is no beef available for sale to retailers. In markets in which we have had opportunity to investigate, it seems that where such situations have arisen the demand for beef has been extraordinarily good so the quantity of beef available for those markets has been moved quickly into consumption. To ship more beef into such markets would mean that other markets would have less.

Also, it should be remembered that short receipts of livestock are usual at this time of the year—this being true with both cattle and hogs—but the undersupply situation should start correcting itself. In the case of beef, grass-fed animals should start coming to market in considerable quantities during early August. In the case of pork, the new crop of hogs—the largest ever grown in the United States—should start coming to market in September.

In the meanwhile more pork may become available, inasmuch as Secretary of Agriculture Wickard has just announced that "in all probability" purchases of pork for Lend-lease shipments will be reduced somewhat during the next few weeks, presumably until the new hog crop starts coming to market. If this policy is carried out, it should mean that the pork situation will be somewhat relieved.

Retailers and consumers should realize that the situation confronting them is one which also is quite difficult for the meat packers, but the industry is doing everything possible to distribute meat equitably in all markets (and in many cases is making sacrifices to do so) and will continue to do all within its power to handle distribution in as normal a manner as possible.

## WICKARD URGES EARLY HOG MARKETINGS

**V**ISITING Chicago this week for a conference with AAA officials and war board chairmen, Secretary of Agriculture Claude R. Wickard issued a warning that embargoes on hog shipments might be necessary this fall and winter to avoid congestion of meat plants and transport facilities. He urged farmers to market their record-breaking supply of hogs earlier than usual to avoid overtaxing packinghouse capacity in December.

At the same time he conceded that the Department's recent action in reducing differentials on pork bought by the FSCC might retard early deliveries, in spite of the fact that early deliveries would aid smaller packers, the group which the reduction in FSCC prices was designed to help.

Under an embargo system, as visualized by Secretary Wickard, shipment of hogs would not be permitted unless a sale was assured when the hogs reached the market.

"We must make special efforts to start the heavy run of hogs to market earlier," Secretary Wickard said. "With a fourth more hogs to market this fall and winter, we must spread out normal peak marketings in order to avoid jamming packing plants and transportation facilities.

### Shortages Likely

"Peak marketing normally comes in December and January. This year, because of big wartime demands, we need more hogs marketed early. Otherwise we face a serious temporary shortage of pork products. Early marketing also will help reduce the December-January peak. Farmers who ordinarily do not market hogs until January can help by holding back some for marketing in February or later."

The Secretary indicated that a survey was being made of packinghouse capacity to determine how much pork could be processed around November 1. This is being done preliminary to establishment of a permit system for the shipment of hogs, should embargo action become necessary by reason of packers' inability to handle the anticipated heavy run.

Post cards have been sent to farmers, urging them to ship around November 1, or after February.

The Secretary also told agricultural leaders at the conference that farmers should be encouraged to use surplus wheat for feeding livestock and balance the stock ration with soybean and cottonseed meal.

### BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.





## Recent WPB and OPA Orders Affecting the Meat Industry



**U**NDER a new administrative order of the War Production Board, each WPB regional director has been given authority to approve and issue individual preference ratings for emergency repairs, in accordance with specific instructions of the chief of the bureau of priorities. This authority is limited to cases where the value of the material for which priority assistance is sought does not exceed \$500. The term "emergency" is to be interpreted as an actual breakdown, or a situation where it is evident that a breakdown or suspension of industrial operations is imminent because of damage, wear and tear, destruction or failure of parts or the like, and the required parts or supplies are needed to repair machinery or equipment to avoid such suspension or breakdown.

In recent days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements which affect the meat industry:

**CELLOPHANE.**—By Amendment No. 1 to Limitation Order L-20, WPB has made it clear that its prohibition of use of cellophane in window cartons does not apply to food packages; an-

other section of the amendment prohibits use of cellophane as an overwrap where used as protection for the carton rather than the product.

**TIRES.**—Only trucks engaged in services essential to the war effort or public health and safety will be entitled to recapped or new tires after July 28 under a drastic revision of OPA's tire rationing regulations. After the change in the regulations becomes effective, trucks transporting raw materials, semi-manufactured or finished goods, including farm products and foods, will be recognized as eligible for tires only if the services they perform are essential to the war effort or public health and safety. Late last week Price Administrator Henderson announced that in spite of the denial of tires under the new regulations to trucks carrying luxury goods, further restrictions must be imposed soon to protect vital transport services.

**PRP.**—The War Production Board has issued a warning that all manufacturers who are required to obtain priority assistance under the Production Requirements Plan must file the revised Form PD-25a with WPB not later than August 10 in order to obtain

such assistance for the fourth quarter. WPB also stated that because of the time necessary to determine total requirements and make allotments to industries, processing of individual PD-25a applications will not be completed until September.

Form PD-25a must be filed by all companies whose quarterly operations require more than \$5,000 worth of the maintenance, repair and operating materials listed in Parts 1 and 2 of Materials List No. 1, revised, as shown in the new forms. WPB has just issued a list of exceptions to be noted by food processors in following instructions for filing revised Form PD-25a for the fourth quarter. These exceptions supersede those used in filing PD-25a for the third quarter (see THE NATIONAL PROVISIONER of June 27).

**DOG FOOD.**—OPA has announced a new formula to assist manufacturers in establishing ceiling prices on dry dog and cat foods, since these foods were not sold during March and are not similar to products on the market then. Maximum prices cannot be determined under the regular formulas prescribed in General Maximum Price Regulation. To establish his maximum price for a shipping case of the new product, the manufacturer must: 1) Divide his average price charged for a shipping case of his canned wet dog or cat food sold in largest volume during March 1942, or if no wet dog or cat food was produced by him in March, the last full



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month it was produced by him, by the actual cost of the food ingredients and containers during that month, and 2) multiply this figure by one which would equal the actual average cost of the food ingredients and containers used in the manufacture of a shipping case of the new dry dog and cat food in March, 1942, had it been produced during March 1942.

**SPICES.**—The method which food processors use in computing their monthly spice quotas is clarified by Interpretation No. 1 to Conservation Order M-127, issued last weekend. Order M-127 placed restrictions on distribution of black and white pepper, allspice, cinnamon, cloves, ginger, nutmeg and mace. Besides placing quotas on the amount of each spice a supplier may deliver, it restricts the amount a packer or sausage manufacturer may use. Under the original order there was some question as to application of quotas involving more than one form of the same spice (such as dry and extracted). The question is answered in the interpretation by making it clear that quotas are to be computed and applied on the basis of a common weight equivalent. Any packer or sausage manufacturer who computes his quota as a certain number of pounds of dry spice, may not use the same number of pounds of the same spice in distilled or extracted form. He is entitled to only the number of pounds of distilled or extracted spice which is produced from the number of pounds of dry spice representing his

## SIMPLIFY QMC BID FORMS

Packers who contract with the Quartermaster Corps will find good news in the War Department announcement that the forms upon which bids are to be submitted will be greatly simplified in the future by using the new "Bidder's Reference Book," recently completed by the legal staff under Brigadier General C. L. Corbin, director of procurement service, Office of the Quartermaster General.

This small pamphlet, first of its kind issued by one of the armed services, is a compilation of all standard instructions to bidders which govern the manner of submitting bids on any kind of purchase. It contains all contract provisions in their latest revised form, used in preparing a contract for the purchase of any Quartermaster item. The books will be issued by Quartermaster procuring depots to all bidders on the bidders' list for their future reference.

In the past, when major procurements were made, the Quartermaster depots solicited quotations by sending a request for an informal bid to all

known prospective contractors. Attached to this request was a bid containing not only the description of the article desired, its specifications, packing requirements, delivery date, and price, but in addition, a series of instructions on how to prepare the bids, and all the contract provisions which were to be included in the contracts thereafter awarded.

During the past few years these bids have become very voluminous, often as long as 25 or 30 pages. As changes were frequently made, government workers had to spend much valuable time preparing revisions and checking their contents. This required using great quantities of paper.

The new "Bidder's Reference Book" changes all this. Henceforth, a very short bid form, two or three pages long, will be sent to all bidders. It will merely contain the item desired, a description, packing instructions, delivery price and a few similar provisions. Most important, however, it will refer by numbers to paragraphs in the reference book governing procurement of the item in question.

The book will not only save thousands of reams of paper each month, but it will conserve valuable time by eliminating the need for revision of long bid forms by government employees at the various depots. It will also expedite administrative procedure at the procuring depots and simplify submission of a quotation by contractors.

quota. Similarly, if he computes his quota as a certain number of pounds of distilled or extracted spice, he is entitled to the amount of the spice in dry form which is equivalent to the number of pounds of distilled or extracted spice representing his quota.

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*Third* Experienced engineers are available at every Westinghouse office to help you with your electrical and production problems. These men are constantly working with plant engineers in all types of industries. Problems that occur once in the lifetime of a manufacturer are often daily occurrences with our engineers. Thus, problems solved in one plant provide a quick answer to similar problems elsewhere. Maybe these men can help you, too.

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## Text of Hide Price Schedule Revision

**M**OVING to halt a development whereby tanners, in their anxiety to obtain increasingly scarce materials, were buying uncured hides or skins at prices as high as the maximum prices for the cured products, the Office of Price Administration last week issued Amendment No. 1 to Revised Price Schedule No. 9 (hides, kips and calfskins).

The amendment, which became effective July 24, provides a compulsory discount on tanners' purchases of "green" or partially cured hides or skins under the established ceiling prices for hides

or skins. OPA pointed out that the shipment of partially green or improperly cured products was causing either deterioration, spoiling in transit, or the production of poor leather, unsuitable for military purposes, from slack-cured raw stocks.

In addition to providing several other changes, the amendment set a discount of 20 per cent for green or partially cured hides sold to tanners, or for their account, and a discount of 15 per cent for skins under the same category. Previously, the ceiling for green hides was the same as for cured stock of the same grade and classifications.

Price Administrator Leon Henderson stated that tanners, in their efforts to obtain materials, were employing brokers to buy on their behalf, and that

these brokers, because their commissions were assured, were making little or no effort to buy at prices sufficiently under the ceiling to take care of curing costs.

"If sellers are permitted to sell green skins at the same prices as cured skins, it is only natural that they will save the cost and bother of curing and take the larger profits obtained through the sale of green skins only," he declared.

The full text of Amendment No. 1 to Revised Price Schedule No. 9 follows:

Two new provisos are added to §§1314.1 and 1314.2 respectively. §1314.4(b), the undesignated paragraph following (c), in that §1314.7, 1314.11 and 1314.12(a) (2), (b) and (c) are amended to read as set forth below, and two new paragraphs (j) and (k) are added to §1314.10:

**Section 1314.1. Maximum price established for hides.** PROVIDED, That the maximum price applicable to sales and deliveries of hides by tanners, made pursuant to an order issued by the War Production Board, is the applicable maximum price set forth in Appendix A or the price paid by him for such hides plus any freight and/or brokerage charges he may have actually paid thereon:

PROVIDED FURTHER, That in any case where the selling price is higher than the applicable maximum price set forth in Appendix A the seller shall deliver to the buyer an invoice or similar document setting forth (a) the price paid by the seller for such hides, (b) the freight and/or brokerage charges paid thereon, (c) the War Production Board order number authorizing the sale, and (d) a certification that the sale was made pursuant to such War Production Board order.

**Section 1314.2. Maximum prices established for kips and calfskins.** PROVIDED, That the maximum price applicable to sales and deliveries of kips and/or calfskins by tanners made pursuant to an order issued by the War Production Board is the applicable maximum price set forth in Appendix B or the price paid by him for such skins plus any freight and/or brokerage charges he may have actually paid thereon.

PROVIDED FURTHER, That in any case where the selling price is higher than the applicable maximum price set forth in Appendix B, the seller shall deliver to the buyer an invoice or similar document setting forth (a) the price paid by the seller for such skins, (b) the freight and/or brokerage charges paid thereon, (c) the War Production Board order number authorizing the sale, and (d) a certification that the sale was made pursuant to such War Production Board order.

**Section 1314.3. Commissions.** (b) the hides, kips or calfskins are purchased or sold at a price no higher than the applicable maximum price. . . . In no case may any person charge or receive such a commission or fee on hides, kips or calfskins sold for his own account even though such person may have performed the receiving service or any other service for the buyer, and in no case may any person charge or receive, pay or offer to pay such a commission or fee on hides, kips or calfskins purchased or sold in the green or partially cured state or on hides, kips or calfskins (except skins) purchased or sold in lots of less than 20,000 lbs. of hides or 5,000 lbs. of skins.

**Section 1314.7. Reports.** (a) On and after July 24, 1942, every tanner, or agent acting on behalf of a tanner, and every person making sales of hides or skins to a tanner shall submit to the Office of Price Administration, Washington, D. C., a copy of each invoice or similar document delivered in connection with a purchase or a sale of hides or skins. Such invoice or document shall be transmitted by mail to the Office of Price Administration contemporaneously with its transmission to the buyer or the seller, as the case may be, and shall contain all relevant details of the transaction, including (1) the quantity and price of each type, classification and grade of hides or skins sold and (2) the tare and other allowances given or received.

(b) In the event that the hides or skins actually received by the tanner, or by the agent acting on his behalf, differ in any material respect from the description thereof contained in the invoice or similar document delivered in connection with the purchase, the tanner or such agent shall transmit to the Office of Price Administration on the same day the inspection of the hides or skins is made, a statement identifying the seller and the shipment and setting forth such difference.

(c) Every person making a purchase or sale of hides, kips or calfskins in the course of trade or business, or otherwise dealing therein, shall submit such reports to the Office of Price Administration as it may, from time to time, require.

**Section 1314.10. Definitions.** (j) The term "shipping point" means the point from which the hides are shipped to the purchaser and shall include the point from which the seller, who has consolidated hides or skins into carload lots, ships them to the purchaser.

(k) The term "actual inspection" means examination of each hide or skin, except that, in testing for grubs, standard practice should be followed.

**Section 1314.11 Appendix A: Maximum prices for**



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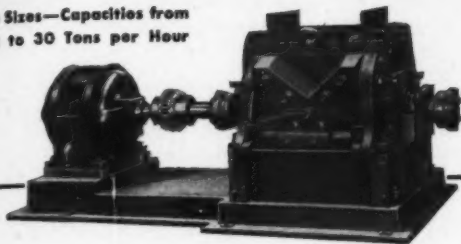
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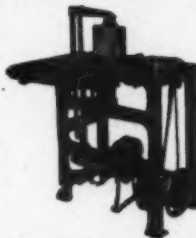
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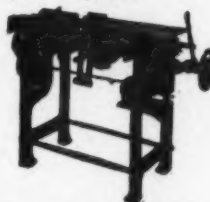
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AT ½c PER LB.!



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domestic hides—(a) Packer classifications—(1)—Packer classifications sold on a selected basis.<sup>1</sup>

TABLE I.—STANDARD PRESENT TRIM, TARE ALLOWANCE AND DELIVERY

(Price per lb., f.o.b. shipping point)	No. 1's	No. 2's
Native steers, heavy and light (23 to 48 lbs.)	\$.05 1/2	\$.04 1/2
Heavy native cows (53 lbs. and up)	.15 1/2	.14 1/2
Light native cows (less than 53 lbs.)	.15 1/2	.14 1/2
Butt branded steers	.14 1/2	.13 1/2
Texas steers, heavy and light (23 to 48 lbs.)	.14 1/2	.13 1/2
Colorado steers	.15	.14
Branded cows (all weights)	.14 1/2	.13 1/2
Native bulls	.12	.11
Branded bulls	.11	.10

TABLE II.—OPTIONAL MAXIMUM PRICES

The maximum prices set forth in Table II may be used in lieu of those set forth in Table I by packers producing standard packer selections so long as each of the selections for classes and weights set forth below is cured in a separate pack:

(Price per lb., f.o.b. shipping point)	No. 1's	No. 2's
Heavy native steers (53 lbs. and up)	\$.05 1/2	\$.04 1/2
Light and extreme light native steers (under 53 lbs.)	.15 1/2	.14 1/2
Heavy branded steers, butt and side branded (53 lbs. and up)	.14 1/2	.13 1/2
Light and extreme light branded steers (under 53 lbs.)	.14 1/2	.13 1/2
Heavy native cows (53 to 55 lbs.)	.15 1/2	.14 1/2
Light native cows (under 53 or 55 lbs.)	.15 1/2	.14 1/2
Branded cows (all weights)	.14 1/2	.13 1/2
Native bulls (all weights)	.12	.11
Branded bulls (all weights)	.11	.10

<sup>1</sup>Optional with the seller.

<sup>2</sup>Or divided into 53 or 55 pounds and up and under 53 or 55 pounds.

Packer classifications of hides which fall to meet established standards of trim, tare allowance or delivery shall be sold at a price at least 1c per lb. less than the applicable maximum price set forth in paragraph (a) (1) of this section.

(2) Packer classifications sold on an unselected basis. The maximum prices for packer classifications of hides sold on an unselected basis, i.e., flat for No. 1's and No. 2's, shall be the applicable maximum prices for No. 2's set forth in paragraph (a) (1) of this section.

(b) Other than packer classifications.<sup>1</sup>

(Price per lb., f.o.b. shipping point)	Trimmed	Untrimmed <sup>1</sup>
Free of brand steers and cows including free of brand bulls up to 53 lbs.	\$.05 1/2	\$.04 1/2
Branded steers and cows, including branded bulls up to 53 lbs.	.14	.13
Free of brand bulls	.11 1/2	.10 1/2
Branded bulls	.10 1/2	.09 1/2

<sup>1</sup>The term "untrimmed" as applied to hides, means hides without the standard head and tail trim prevailing on hides of packer classifications, in which the ears, ear butt fat and gristles, ox-lip, snouts and lower lips are trimmed off in the green state before salting and in which the tails are cut off to not more than eight in. in length.

Tare allowance. A tare allowance of not less than 2 per cent shall be allowed on all sales of hides other than packer classifications.

(c) Pacific Coast hides.

(Price per lb., f.o.b. shipping point)	Trimmed	Untrimmed
Native and branded steers and cows (flat for No. 1's and No. 2's)	\$.03 1/2	\$.02 1/2
Native and branded bulls (flat for No. 1's and No. 2's)	.10	.09

Tare allowance. A tare allowance of not less than 2 lbs. tare per hide shall be allowed on all sales of Pacific Coast hides.

(d) Hides or skins in mixed lots. When hides or skins are sold in lots containing more than one type or grade of hides, kips or calfskins for which maximum prices are established by Price Schedule No. 9, unless the quantity of each such type or grade is determined by actual inspection and separately priced at not exceeding the applicable maximum, the maximum price for the lot shall be the maximum price for that type or grade of hide or skin included in the lot which has the lowest established maximum price.

(e) Green or partially cured hides. The maximum prices for green or partially cured hides shall be the maximum prices set forth above; PROVIDED, That the maximum prices for green or partially cured hides sold to tanners, or for their account, or to persons who have hides tanned on contract (i.e., others than dealers buying and selling untrimmed hides for their own account) shall be the maximum prices set forth above reduced by 20 per cent.

Section 1314.12 Appendix B: Maximum prices for domestic kips and calfskins. (2) Chicago city calf and kipskins sold on a selected basis. No. 1 selection, standard present trim, tare allowance and delivery.

(Price per lb., f.o.b. shipping point)	
Chicago City (10 to 15 lbs.)	\$.02 1/2
Chicago City (8 to 10 lbs.)	.30 1/2
Chicago City native kips (15 to 30 lbs.)	.18
Chicago City branded kips (30 lbs. and down)	.17

(Price per skin, f.o.b. shipping point)	
Chicago City (less than 8 lbs.)	\$.14 1/2

Tare allowance for Chicago City calf and kipskins. A tare allowance of not less than 1/4 lb. per skin for Chicago city calf (except slunks) and 1/2 lb. per skin for Chicago city kip shall be allowed on all sales of Chicago city calf and kipskins.

(b) Country calf and kipskins.

(Price per lb., f.o.b. shipping point)	
Country calf (10 lbs. and down)	\$.02 1/2
Country calf (10 to 15 lbs.)	.18 1/2
Country kids (15 to 30 lbs.)	.18 1/2

<sup>1</sup>Flat for No. 1's and 2's.

Tare allowance. A tare allowance of not less than 2 per cent shall be allowed on all sales of country calf and kipskins.

(c) Pacific coast calf and kipskins,<sup>1</sup> standard tare allowance and delivery.

(Price per lb., f.o.b. shipping point)	
Pacific coast kips (15 lbs. or more)	\$.02 1/2
Pacific coast New York city trimmed kips (15 lbs. or more)	.21
Pacific coast trimmed calf (6 to 13 lbs.)	.26
Pacific coast trimmed calf (13 to 15 lbs.)	.23 1/2

(Price per lb., f.o.b. shipping point)	
Pacific coast calf (less than 6 lbs.)	\$.12 1/2
Pacific coast slunks, regular	1.00
Pacific coast slunks, hairless	.50

Pacific coast calf and kipskins which fall to meet established standards of tare allowance or delivery shall be sold at a price at least 1c per lb. less than the applicable maximum price set forth above.

<sup>1</sup>Flat for No. 1's and 2's.

<sup>2</sup>The maximum price of any calfskin originating in the Pacific coast, but not Pacific coast trimmed, shall not exceed 80 per cent of the maximum price set forth above for Pacific coast trimmed calf of corresponding weight, except that (a) in the case of skins weighing less than 6 lbs., the maximum price of \$1.25 per skin shall apply to both trimmed and untrimmed skins and (b) New York City trimmed calfskins originating in the Pacific coast weighing 15 lbs. or less may be sold by the skin at prices not exceeding the maximum prices established above for New York collector skins.

(3) Green or partially cured kips and calfskins. The maximum prices for green or partially cured kips or calfskins shall be the maximum prices set forth above; PROVIDED, That the maximum prices for green or partially cured kips or calfskins sold to tanners, or for their account, or to persons who have kips or calfskins tanned on contract (i.e., others than dealers buying and selling untrimmed kips or calfskins for their own account) shall be the maximum prices set forth above reduced by 15 per cent; PROVIDED FURTHER, That where the buyer's agent or employee takes off the skin, the applicable maximum price shall be reduced by not less than 20c per skin.

Section 1314.15 Effective dates of amendments.

(c) Amendment No. 1 (1314.1, 1314.2, 1314.4, 1314.7, 1314.10 (j) and (k), 1314.11, 1314.12 (a) (2), (b) and (c), and 1314.15 (c) to Revised Price Schedule No. 9 shall become effective July 24, 1942; PROVIDED, That firm commitments entered into prior to July 24, 1942, in compliance with Revised Price Schedule No. 9 may be completed at contract prices if deliveries are made prior to August 24, 1942.

<sup>1</sup>Paragraphs (a) and (b) of 1314.11, Appendix A, do not apply to hides originating in the Pacific Coast.

### NEW GROUP PLANS MEETING

The National Independent Meat Packers Association has scheduled an organization meeting and convention at the Palmer House, Chicago, on August 11 and 12. Formation of the new association was announced on July 15 at Cincinnati, after a meeting of the Emergency Conference of Meat Packers.

## Modern Rendering Unit

(Continued from page 13.)

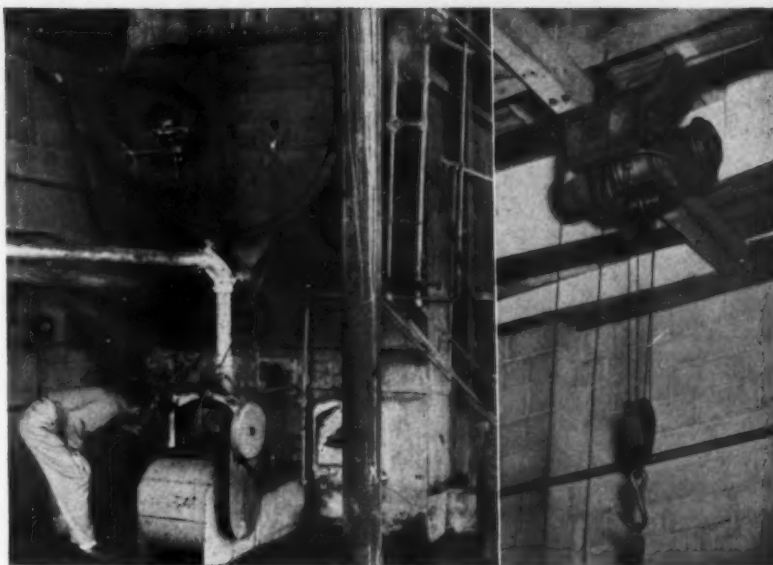
and closing valves in the steam line to the blow tank and in the material discharge lines from the tank.

Two 200 cu. ft. French dry melters with a capacity of 12,000 lbs. each are installed. These are of the vertical type and are set sufficiently far above the floor to permit a percolating sub-kettle to be installed under them. Such an arrangement permits dropping the cooked material from either melter into the kettle. A French curb press is installed convenient to the kettle. The kettle is provided with agitators and is set at a sufficient height above the floor so that drained dry rendered tankage may be loaded into the press with an ingenious device requiring no labor.

### Manual Handling Reduced

One of the most important features in this method of rendering is that after the portions of the animals are placed in the hopper of the hog, the material is not handled manually until the cakes are removed from the press.

Cooking time varies from  $3\frac{1}{2}$  to 4 hours. Pressing is done in a 1,130-ton press with cages 30 in. in diameter and 50 in. long. This is filled by a mechanical loading device, known as a French distributor, which is installed in the percolator and forms an integral part of the equipment. The distributor is designed to bring from the percolator



### STEAM FOR RENDERING

Processing steam in the Farmers Rendering Co. plant is furnished by this 150 h.p. Murray horizontal return tubular boiler, automatically fired by an Iron Fireman over-feed stoker. The photo at right shows the hoist used on the skinning floor.

and deposit in the press the exact quantity of material required to form a cake of definite thickness. The distributor, actuated by hydraulic pressure, is operated by the press man.

The press holds about 1,500 lbs. of material which is pressed into 23 cakes. The press can be loaded by two men in approximately five minutes, one man operating the distributor and press and

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### INDEPENDENT

## Meat Packers!!

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★

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the other placing the cake-dividing plates into position. Press can also be unloaded in about five minutes, one worker operating the press and the other removing cake and cake dividing plates. Cakes average about 6 per cent grease.

The business was organized by Harry Shulman in 1910 and started operations the same year in a small plant on the site of the present business, using wet tanks. In 1927 old equipment was replaced with a 5-ft. by 10-ft. dry melter and a few years later another melter of the same size was added. This equipment was operated until the new plant was placed in operation last year. The company operates 16 trucks and covers a territory with a radius of approximately 100 miles from the plant location at Iowa City.

Capacity of the Iowa plant is around 1,000,000 pounds of raw product per month. Since the new plant has been in operation, the heaviest day's rendering of dead hogs has been 30,000 lbs., although about double this amount can be handled without difficulty, should the need arise. Rendering plant operations are directly affected by weather—hot days usually meaning heavy operations—and for this reason capacity must be geared to take care of seasonal peaks. Percentages of the different types of raw product also vary seasonally and with the years.

Horses formerly were an important item, but in late years have become less

of a factor. Heavier hog production through this section of eastern Iowa, plus a tendency to feed to heavier weights, has increased the number of these animals to be processed. More cattle are also being handled due to increased numbers. Here again, supplies vary with the seasons, with the number received running heavy in the spring when digestive disturbances caused by succulent legume feeds take their toll. This section of eastern Iowa also has

### SOYBEAN-PEANUT OIL PRICE CHANGES EXPECTED SOON

The OPA is now working to perfect dollar-and-cents price maxima for the remaining oils on the list of 125 commodities originally blanketed under frozen prices in regulation No. 53, following announcement of new ceilings on tallow and greases which went into effect August 1.

The price agency is expected to provide new maxima and make adjustments between grades and markets for soybean oil, peanut oil and others in that classification.

The soybean-peanut oil changes have been near issuance for many weeks, but complications have arisen from time to time delaying final action. This situation continues to exist, and is also applicable to several other groups of fats and oils yet to be converted from frozen prices.

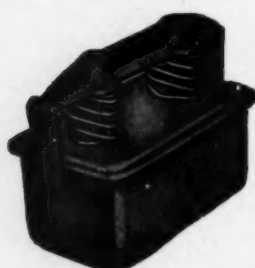
seen an increase in sheep on farms with a resulting gain in dead stock.

Sanitation is, and always has been, a problem around rendering plants, although much of the problem of odor was eliminated with the advent of dry rendering. As a further preventative of public criticism along this line, and to improve operations in the plant, the Farmers Rendering Co. has installed Great National air conditioning equipment on the skinning floor. Two units, capable of moving 8,000 cubic feet of cooled air per minute, have been installed. By reducing skinning room temperature by 15 degrees or more below that prevailing outside, carcasses can be kept in better condition until processed and formation of objectionable odors is retarded.

Although the dry by-product was formerly ground and sacked as tannage, the war and the sack shortage has altered this procedure at the Shulman plant. All cracklings are being sold in bulk, in carlots, to other dealers and processors.

Another new installation is an Elgin water softener to handle all boiler water. The water formerly was chemically treated.

A son, Lieutenant Sam Shulman with the A.E.F. in Ireland, was formerly associated with Mr. Shulman in the rendering business. Another son is also serving with the armed forces—Lieutenant Herb Shulman of the army medical corps.



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## Meat Procurement Plan

(Continued from page 15.)

portion of their food supply. Sausage products are one of the most popular of all food products and also one of the most popular-priced food products. Sausage is the working man's favorite.

(c) It would provide a continuous supply of meat materials to meat canning companies holding canning contracts with the federal agencies.

5.—The purchase of some of the higher grades of beef would result in a slightly higher meat cost to the federal agencies, but the cost for such canned beef products would still be considerably lower than the present price of canned pork products being purchased by federal agencies and, unless an adequate supply of canned beef products are obtained by the Army, it may be necessary for that agency to purchase additional supplies of canned pork products.

The particular application of the foregoing proposal to the Army's need has been discussed by representatives of the Institute with officials of the Army Quartermaster Corps and the Army officials are studying the proposal.

The Institute also has suggested to officials of the Department of Agriculture that the Food Requirements Committee, of which Secretary of Agriculture Claude R. Wickard is chairman, and representatives of the Department of Agriculture, the War and Navy Departments, and the War Production Board, might want to consider, as an important project, the determination of the over-all meat requirements of all federal agencies and to coordinate the meat-buying programs of these various agencies in relation to the availability of the various classes and grades of meat from season to season.

## AGREE TO BRANCH AUDIT

WASHINGTON (N. P. Special)—Swift & Company, Armour and Company and Wilson & Co. have agreed with the Offices of Price Administration to audit the records of their branch houses and refund to customers all above-ceiling charges for dressed beef and pork, OPA announced on July 31. The agreement followed an investigation by OPA, which is continuing its work, and agreements with other packers are expected soon.

"Unintentional errors" appear to be primarily responsible for the overcharges, Price Administrator Leon Henderson said. They came about mainly because of the tremendous number of transactions carried out by numerous branches since the imposition of maximums on beef and pork prices.

Refunds will be automatic and will be made to retailers and wholesalers as the audits proceed. The recheck probably will not be completed before November 1. Transactions since March 23 in the

case of pork and May 11 in the case of beef and veal are involved, those being the dates of the respective price ceiling orders.

Commenting on the development, John Holmes, president of Swift & Company, said: "It is Swift & Company's policy scrupulously to observe all price schedules and regulations issued by the government. Where many millions of transactions are involved it is inevitable that unintentional errors will occur.

"Since the establishment of OPA price regulations we have been making refunds when errors have been found, and will continue to do so voluntarily for any charges in excess of the maximum prices."

## Require Explosives License For Nitrate Sale, Purchase

According to information received by the American Meat Institute from the explosives control division of the Bureau of Mines, Department of Interior, it is now necessary to have a license to obtain sodium and potassium nitrate. Restrictions and procedure for obtaining a license are as follows:

Persons who buy for resale nitrate of soda and potash as such, must have a vendor's type of federal explosives license, and purchasers of this chemical must have on file with the vendor either a certified or photostatic copy of their own federal license before sale can be made to them of more than one ounce on mail, telegraphic, etc. orders. Sales in person are covered by exhibition of a proper federal explosives license at the time of purchase.

Sales of mixtures containing the nitrate—for example, curing compounds—do not require that purchasers have explosives licenses if the nitrate is practically impossible to separate from the mixture. If there is any question on this point, the formula should be submitted to the office of the explosives control division of the Bureau of Mines for a ruling and will, in that case, be considered confidential.

All persons through whose hands materials pass that require an explosives license must have federal explosives licenses even though they do not physically handle these materials. Thus, for example, jobbers must be licensed.

A licensing agent generally is stationed in a county clerk's office. A license good for one year may be obtained upon application. Photostatic copies may be extended to the supplier at the time of the first purchase and kept on file by the supplier to cover subsequent purchases. Distribution of nitrate of soda and potash is under direct allocation by the War Production Board Order M-62. So far there have been no restrictions placed upon the use of these materials by the meat packing industry.

While there is no official information that sodium nitrite is included under these regulations, it is expected that it will be.

## RECENT BAI RULINGS

In a recent circular letter the U. S. Bureau of Animal Industry announced that it will not be necessary to obtain approval under the meat inspection regulations for use at official establishments of the brands or stamps which are used in conformance with OPA's Maximum Price Regulation No. 169.

The BAI also reports that the Navy Department has requested that the following instructions be observed when boneless beef is prepared under bureau supervision for consumption by that department:

"Each container shall be marked on the end that carries the net weight with a 3-in. colored circle or square, as follows: Roasts and steaks, black 3-in. circle or square; stewing or boiling, yellow 3-in. circle or square; ground, red 3-in. circle or square."

## NO WPB BAN ON GIFT BOXES

In view of the present abundant supply of paperboard, no restrictions on the manufacture of any type of paper box are contemplated at present, and the production and use of gift and Christmas boxes are not prohibited, William W. Fitzhugh, chief of the folding and set-up box section, containers branch, War Production Board, announced recently in response to numerous queries. The statement is understood to apply to all industries.

Harley W. Jefferson, chief of the tobacco section of WPB, told the tobacco industry on July 10 that since there is no shortage of paper for Christmas wrappers, the elimination of Christmas packages by any domestic manufacturer of cigarettes is optional.

## Ceiling Developments

(Continued from page 15.)

effected by application of the recognized conversion formula to the unregulated prices of live animals."

3.—It was again reported that Price Administrator Leon Henderson has become convinced of the need for ceilings on livestock, but that Secretary Wickard will continue to oppose such action.

OPA made several important changes in MPR 169 by issuing Amendment No. 3 this week. The amendment permits persons who sell to hotels and restaurants to treat all such sales to this type of trade as though by a separate seller. Because of special services, sellers ordinarily obtain somewhat higher prices on sales to hotels and restaurants than to the ordinary trade. Before amendment of MPR 169 sellers were not able to obtain quite as high a price for such sales as they did in the base period. The amendment, treating hotel and restaurant sales separately will adjust this provision.

Institutional buyers are permitted un-



der the amendment to purchase beef and veal at ceilings established by their own purchases during the 30-day period following March 15, 1942, or at the applicable ceiling price of the seller under the regulation. OPA says this may afford some relief in the form of slightly increased prices to institutions which were at a competitive disadvantage in buying.

Another provision requires sellers to stamp necessary identification on cow carcasses as well as stag and bull carcasses. OPA believes the identification provision will frustrate attempts to pass off one type of meat coming from a cow as a similar cut from a steer.

Packaged goods are more clearly defined in the amendment as "goods customarily packed in a container bearing identification of contents and a statement of the amount of volume contained in the package." OPA says the purpose of the clarification is to prevent sellers from calling a "separate cut" something that happens to be wrapped separately, although not placed in a uniform container. The regulation treats each type of packaged meat as a separate cut.

Text of the amendment follows. There are amended sections 1364.52 (d), 1364.53 (c) (1) and 1364.62 (a) (2), and added sections 1364.62 (a) (11) and 1364.63 (c):

**Section 1364.52 Maximum prices for beef and veal carcasses and wholesale cuts.** (d) *The maximum price for each grade of each beef or veal carcass or wholesale cut which is purchased for any institution of any state, or political subdivision thereof, or of the United States by an authorized purchasing agency (other than purchases for the armed forces of the United States or the Federal Surplus Commodities Corporation) shall be either:*

(1) *The highest price which such agency contracted to pay for such grade of carcass or cut in contracts specifying comparable delivery and entered into during the 30-day period commencing on March 16, 1942, or actually paid for such grade of carcass or cut delivered during such period; or*

(2) *The seller's maximum price determined under the applicable provisions of paragraph (a), (b) or (c) of this section.*

The purchaser shall, in issuing requests for bids, state which of the two formulae for determining maximum prices set out in subparagraphs (1) and (2) of this paragraph (d) shall be applicable to such bids: Provided, That if the purchaser states that the maximum price is the alternative set forth in said subparagraph (1), the purchaser shall quote in its invitation for bids the maximum price for each grade of beef or veal carcass or wholesale cut to be purchased.

**Section 1364.53 Duty to maintain and identify grades.** (c) (1) *No person shall sell or break any beef or veal carcass unless a stamp has been placed thereon with harmless marking fluid conforming to the formula for violet*

*branding fluid approved by the U. S. Department of Agriculture, Bureau of Animal Industry, set forth in Appendix C hereof, and incorporated herein as Section 1364.66, marking the appropriate grade letter, as hereinafter designated, in such manner as to identify by such letter the uniform grade of each wholesale cut which may be derived from such carcass, except that in the case of a calf or veal carcass sold with the skin on, the grade letter shall be stamped only on the shanks and briskets. The sex identification shall be similarly stamped upon all cow, bull and stag carcasses. The grade and prescribed sex identification of each beef or veal carcass and wholesale cut must appear on the seller's invoice.*

**Section 1364.62 Definitions.** (a) (2) *"Seller" means any person who sells, supplies, disposes, barter, exchanges, transfers and delivers, and contracts and offers to do any of the foregoing. Where a person makes sales from more than one place of business, each separate place of business of such person shall be deemed to be a separate seller, except that all places of business owned or controlled by the same person, and selling in the same market area shall be regarded as a single seller. Each shipping point from which a car route or car routes originate shall be deemed a separate seller. If more than half of the sales at any one place of business are sales of kosher cuts or of cuts derived from kosher carcasses the sales at such place of business shall not be included with sales at any other place of business in computing maximum prices. All sales by any person to hotels and restaurants from one or more selling places in the same market area may be treated, at the option of such person, as sales by a separate seller.*

(11) *"Packaged meat" means meat sold in prepared containers of uniform size and appearance, which containers bear an identification of the contents and a statement of the weight or volume thereof.*

**Section 1364.63 Effective date.** (c) *Amendment No. 3 (1364.52 (d), 1364.53 (c), (1), 1364.62 (a) (2) and (11) and 1364.63 (c)) to Maximum Price Regulation No. 169 shall become effective July 28, 1942.*

In order to facilitate Army purchases of certain canned meats and frozen boneless beef, OPA has issued Amendment No. 1 to Maximum Price Regulation No. 156, relaxing delivery provision of the order. The amendment also defers until January 1, 1943, application of the regulation to war procurement sales of certain canned beef items. It became effective July 24, 1942.

The original regulation set delivered prices for such meat products to the armed forces in six zones. However, sometimes the Army will call for delivery at a certain point in its specifications request and later ask for actual delivery at another point. Under the regulation, before amendment, delivery at the new point could not be made by the seller at higher than the ceiling price at that particular place. This re-

quirement penalized sellers who bid for Army business at less than the ceiling price at one point by forcing them to make a much more expensive delivery at another place without additional compensation.

This will be rectified by the new amendment, which permits the Army to assume the difference in transportation costs when it diverts the shipment from the originally agreed point.

Rations 1, 2 and 3—meat components of Army field ration C—are removed from provisions of MPR 156 until January 1, 1943, for the sake of uniformity because other components of the ration previously have been removed from GMPR through Amendment 2 to Supplementary Regulation No. 4.

In Amendment No. 1 there are added; 1378.52 (c), 1378.60a, and amended; 1378.60.

**Section 1378.52 Maximum prices for certain beef and beef products.** (c) *In the event that a purchaser of frozen boneless beef takes delivery at a point other than the delivery point specified in the original contract and the transportation and icing charges incurred by the seller in delivering at such new delivery point exceed the transportation and icing charges which the seller would have incurred had delivery been made to the place specified in the contract, the purchaser may pay to the seller the amount of such excess, even though such additional payment causes the total amount received by the seller to exceed the maximum price established by paragraph (a) of this section. Purchasers may also pay to sellers any such additional transportation and icing charges incurred by the sellers prior to July 24, 1942 and on or after July 1, 1942, in delivering product at points other than those specified in the contracts covering such product.*

**Section 1378.60 Effective date.** *Maximum Price Regulation No. 156 (1378.51 to 1378.60, inclusive) shall become effective June 2, 1942, except that, prior to January 1, 1943, it shall not apply to sales or deliveries of the following canned products: corned beef hash (5½ lb. can), meat and vegetable stew (30-oz. can); meat and vegetable hash (6 lb. 12 oz. can); chili con carne (6 lb. 8 oz. can), and Rations 1, 2 and 3 (12-oz. cans).*

**1378.60a Effective dates of amendment.** Amendment No. 1 (1378.52 (c) and 1378.60) to Maximum Price Regulation No. 156 shall become effective July 24, 1942.

In Amendment No. 1 to Procedural Regulation No. 6 issued last week, OPA changed the procedure of applying for adjustment of items covered by MPR 148, Dressed Hogs and Wholesale Pork Cuts; MPR 156, Certain Beef and Beef Products Purchased by Certain Federal Agencies; MPR 169, Beef and Veal Carcasses and Wholesale Cuts, and edible offal and other meat or meat products subject to the General Maximum Price Regulation. Applications should be sent to the OPA, Washington, D. C., rather than to an OPA regional office.



# MARKET SUMMARY

## DETAILED INFORMATION INDEX

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L. C. L. Prices.....38	Livestock.....44

## Hogs and Pork

### HOGS

Chicago hog market this week: Prices 5 to 10c under a week ago.

	Thurs.	Week ago
Chicago, top .....	\$15.00	\$15.00
4 day avg. ....	14.10	14.45
Kan. City, top.....	14.45	14.50
Omaha, top .....	14.50	14.30
St. Louis, top.....	14.60	14.85
Corn Belt, top.....	14.25	14.35
Buffalo, top .....	15.50	15.80
Pittsburgh, top .....	15.00	15.35

Receipts—20 markets

4 days .....	278,000	328,000
--------------	---------	---------

Slaughter—

27 points* .....	654,827	676,395	
Cut-out .....	180-	220-	240-
results .....	220 lb.	240 lb.	270 lb.
This week...	-1.09	-1.16	-1.41
Last week...	-1.35	-1.38	-1.54

### PORK

Chicago carlot pork:

Green hams,			
all wts. ....	24% @ 25%	24% @ 25%	
Loins, all wts. ....	22 1/2 @ 27 1/2	22 1/2 @ 27 1/2	
Bellies, all wts. ....	15% @ 16	15% @ 16	

Picnics,			
all wts. ....	23 1/2 @ 23%	23 1/2 @ 23%	
Reg. trim'ngs..	22	22 1/2	

New York:

Loins, all wts. ....	24 @ 31	24 @ 31
Butts, all wts. ....	29 @ 32 1/2	29 @ 32

Boston:

Loins, all wts. ....	26 @ 31	26 @ 31
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Philadelphia:

Loins, all wts. ....	26 @ 30	26 @ 30
Butts, all wts. ....	29 @ 32	

### LARD

Lard—Cash .....	12.90	12.90
Loose .....	11.90	11.90
Leaf .....	12.40	12.40

\*Week ended July 25.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Fed steers and yearlings 25c higher. Grass steers 25c or more lower. Cows and bulls strong to a shade higher.

	Thurs.	Week ago
Chicago steer, top...	\$15.50	\$15.25
4 day avg. ....	13.50	13.25
Kan. City, top.....	14.50	14.00
Omaha, top .....	15.00	14.50
St. Louis, top.....	14.15	13.75
St. Joseph, top.....	14.00	14.00
Bologna bull top....	12.25	12.25
Cutter cow top.....	9.25	9.15
Canner cow top.....	8.00	8.50

Receipts—20 markets

4 days .....	215,000	189,000
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Slaughter—

27 points* .....	162,357	156,348
------------------	---------	---------

### BEEF

Steer carcass, good

700-800 lbs.		
Chicago ..	\$19.00 @ 20.50	\$19.00 @ 20.50
Boston ...	20.00 @ 21.50	20.50 @ 21.50
Phila. ....	20.00 @ 22.50	20.00 @ 21.50
New York. ....	20.00 @ 21.50	20.00 @ 22.50

Dr. canners, Northern

350 lbs. up.....	.14 1/4	.14 1/4
Cutters, 400 @ 450 lbs..	.15 1/4	.15 1/4
Cutters, 450 lbs. up...	.15 1/4	.15 1/4

Bologna bulls,

600 lbs. up.....	.15 1/4	.15 1/4
------------------	---------	---------

\*Week ended July 25.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

Chicago—July 14

Total lard .....	20,783,642
D. S. clear bellies.....	12,007,000

## By-Products

### HIDES

Thurs.

Week ago

Chicago hide market active.

Native cows .....	.15 1/2	.15 1/2
Kipskins .....	.20	.20
Calfskins .....	.25 1/4	.25 1/4
Shearlings .....	2.15	2.15
New York hide trade firm.		
Native cows .....	.15 1/2	.15 1/2

### TALLOW, GREASES, ETC.

New York tallow weak.

Extra .....	8.62 1/2	8.62 1/2
-------------	----------	----------

Chicago tallow quiet.

Prime .....	8.62 1/2	8.62 1/2
-------------	----------	----------

Chicago greases dull.

White .....	8.75	8.75
-------------	------	------

New York greases slow.

White .....	8.75	8.75
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Chicago by-products;

Cracklings .....	1.21	1.21
Tankage, unit pro. .	1.07 1/2	1.07 1/2
Blood .....	5.75	5.75

Digester tankage

60% .....	71.00	71.00
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Cottonseed oil,

Valley .....	.12%	.12%
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### BUSINESS INDICATORS

Wholesale Prices (1926=100)

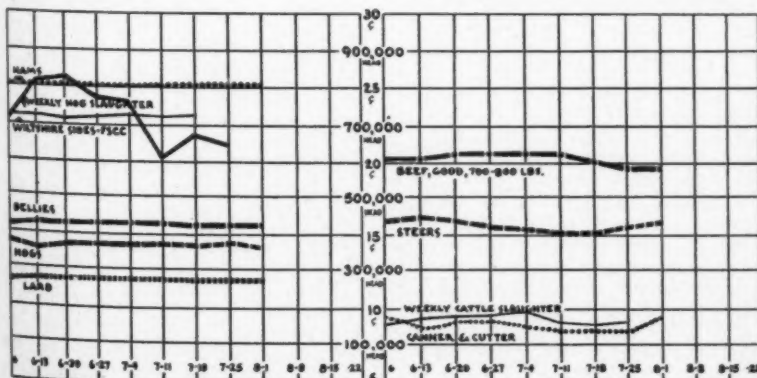
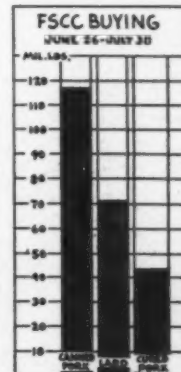
	July 18 1942	July 19 1941
Food .....	98.3	83.8
Manfd. Prod. ....	98.7	90.0

Employment (1925=100)

	May 1942	May 1942
Meat Packing ...	138.5	116.8

### PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and cutter cows, good beef and weekly cattle slaughter at 27 market points.



# Output of Processed Meats Heavy in First Half of '42

NEW records were established for most classes of meat products processed under federal inspection during the first half of this year, it was revealed with the publishing of June totals. Lend-lease and Army buying and broadening consumer demand forced packers to step up production to the point where new highs were uncovered on various items during each of the first six months. Six-month cumulative totals on some items were two and three times corresponding totals for the same time a year earlier. Only two or three processed meat totals had smaller production figures than for the first six months of 1941.

There was no let-up in production of canned meat and meat food products

buying to feed people in other countries. Production of canned meats in the first six months of this year was 987,702,000 lbs., compared with 531,166,000 lbs. in the same period a year earlier.

Production of sausage continued slightly above a year earlier. Fresh (finished) made in June was 11.8 million lbs., compared with 10.2 million lbs. in June of 1941, while the 1942 six-month production was 81 million lbs. compared with 73 million lbs. for last year. Smoked and/or cooked made in June totaled 71,676,865 lbs. compared with 58,194,291 lbs. in the same month last year. The year-to-date production is about 37 million lbs. greater than for a year earlier. Total sausage made, at 93 million lbs., was 14 million lbs. more

## Farm Product Purchases Approaching \$1½ Billion

Farm products approaching a value of 1½ billion dollars have been purchased for lend-lease and other requirements in the past 15½ months, the Department of Agriculture reported recently.

Since March 15, 1941, when the Agricultural Marketing Administration started its expanded buying program, purchases through June 30, 1942, totaled \$1,396,182,224. For June, they amounted to \$161,449,248, an average of more than \$5,000,000 daily.

In June, as in previous months, dairy products and eggs and meat products led the list of commodities bought, both in volume and cost. Particularly heavy purchases were made of canned and cured pork meat, lard and frozen pork loins. The larger purchases included 111,044,568 lbs. of canned pork at an f.o.b. cost of \$42,566,438 and 75-932,350 lbs. of cured pork at \$14,212,034.

### MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	June 1942 lbs.	June 1941 lbs.	6 mos. 1942 lbs.	6 mos. 1941 lbs.
Meat placed in cure—				
Beef	11,494,237	10,182,954	72,253,000	58,045,000
Pork	319,774,961	251,059,427	1,602,282,000	1,431,498,000
Smoked and/or dried—				
Beef	6,842,992	5,923,604	34,907,000	29,632,000
Pork	176,529,926	155,632,433	868,151,000	835,573,000
Sausage—				
Fresh (finished)	11,734,779	10,176,956	80,782,000	73,086,000
Smoked and/or cooked	71,676,865	58,194,291	341,079,000	304,089,000
To be dried or semi-dried	9,491,272	10,637,394	56,811,000	60,387,000
Total sausage	92,902,916	79,008,641	478,672,000	437,562,000
Loaf, head cheese, chill con carne, jellied products, etc.	16,925,851	11,985,542	79,867,000	64,651,000
Bacon—(sliced)	34,317,689	27,465,777	174,708,000	143,388,000
Cooked meat—				
Beef	751,551	622,370	3,994,000	3,051,000
Pork	26,546,081	25,378,539	127,516,000	130,328,000
Canned meat and meat food products—				
Beef	11,597,241	7,913,023	64,039,000	47,795,000
Pork	80,175,098	37,594,171	479,363,000	193,097,000
Sausage	25,325,029	8,029,269	110,248,000	29,538,000
Soup	12,982,557	12,190,905	155,913,000	164,733,000
All other	32,182,769	17,486,185	178,139,000	95,983,000
Total canned meat	171,262,694	83,213,553	987,702,000	531,166,000
Lard—rendered, refined, canned	266,038,725	190,194,070	1,521,027,000	1,215,339,000
Pork fat—rendered, refined, canned	25,999,012	18,502,291	149,849,000	117,075,000
Oil stock	13,163,720	10,645,761	80,077,000	67,513,000
Edible tallow	3,078,181	5,823,455	40,643,000	32,194,000
Compound containing animal fat	19,578,150	17,552,790	105,532,000	120,982,000
Oleomargarine containing animal fat	3,535,833	3,299,867	28,705,000	26,116,000
Miscellaneous	2,125,446	3,211,204	22,416,000	13,089,000

during June. Canned pork was again the biggest item, with 89 million lbs. canned against 37.6 million lbs. in June last year. Beef canned, at 11.6 million lbs., compared with 7.9 million lbs. last year. Over 25 million lbs. of sausage was canned, compared with slightly over 8 million lbs. in the same month of 1941. More than 32 million lbs. of other canned goods was packed, which was almost double the total of a year earlier.

Year-to-date totals on practically all canned items are sharply above the same period of last year. For instance, 480 million lbs. of pork was canned, whereas only 193 million lbs. was canned in the same period last year. The big boost in the pork total is due to heavy buying for lend-lease purposes. Heavier totals on all other items, with the exception of canned soup, are due to

than a year earlier. The six-month total is 41 million lbs. greater than in 1941.

Meat loaf production at close to 17 million lbs. in June compared with almost 12 million lbs. last June. Year-to-date production (80 million lbs.) compares with 65 million lbs. during the first half of 1942. More than 34 million lbs. of sliced bacon was reported for June, against 27.5 million lbs. in June last year. The year-to-date total is 175 million lbs. against 148 million lbs. for the same period a year earlier.

Totals on meats placed in cure and smoked and/or dried were larger for June than a year earlier and year-to-date totals for 1942 are all larger than for the same time of 1941. New half year records were established on practically all items, with pork products showing sharper gains than did any beef item.

## SWEDEN HAS LESS PORK

Production of pork and pork products in Sweden has fallen considerably in the past two years. A large number of the hogs marketed were also below normal weight as a result of feed shortage. Estimates based on monthly number of sows bred indicate that production of pork during each of the quarters of 1942 compared with the corresponding average for 1935-39 will decline by 30, 25, 35, and 40 per cent for each successive quarter. This decrease necessitated a reduction in meat rations, and a further cut in rations is anticipated, since farmers ship less livestock to the slaughterhouses during the summer months.

A measure of pork production is commercial hog slaughtering. Hogs slaughtered during the first half of the market year (October-March) 1941-42 numbered 452,000 head, or 187,000 fewer than the same period in 1940-41 and 386,000 fewer than the same period in 1939-40.

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the U. S. Department of Agriculture, Agricultural Marketing Administration during June:

	June 1942 lbs.	May 1942 lbs.	June 1941 lbs.
Fresh & frozen—			
Beef	88,719,086	77,118,962	64,756,825
Veal	1,124,287	1,118,672	1,070,516
Calf	10,015	33,784	15,925
Lamb	2,704,140	2,830,205	2,029,423
Mutton & yrlg.	282,479	222,549	226,416
Pork	300,482	360,318	831,323
Cured—			
Beef	284,311	159,954	155,477
Pork	637,822	697,383	659,363
Sausage	588,657	690,186	496,967
Other meats & lard	410,074	348,169	443,091
Total	95,061,353	83,600,182	70,875,073

\*These totals exclude gradings for F.S.C.C.

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., July 30, 1942

REGULAR HAMS		
	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
16-18	24%	25

BOILING HAMS		
	Green	†S.P.
16-18	24	25
18-20	24%	24%
20-22	24%	24%
22-24	24%	24%
24-26	24%	24%
26-28	24%	24%

SKINNED HAMS		
	Fr. & Fr. Fran.	†S.P.
10-12	28	28 1/4
12-14	27	27 1/4
14-16	26	26 1/4
16-18	26	26 1/4
18-20	25 1/2	25 1/4
20-22	25 1/2	25
22-24	25 1/2	25%
24-26	25 1/2	25%
26-28	25 1/2	25%
28-30	25 1/2	25%
30-32	25 1/2	25%

PICNICS		
	Green	†S.P.
4-6	23 1/2	24
6-8	23 1/2	23 1/2
8-10	23 1/2	23 1/2
10-12	23 1/2	23 1/2
12-14	23 1/2	23 1/2
14-16	23 1/2	23 1/2
16-18	23 1/2	23 1/2
18-20	23 1/2	23 1/2
20-22	23 1/2	23 1/2
22-24	23 1/2	23 1/2
24-26	23 1/2	23 1/2
26-28	23 1/2	23 1/2
28-30	23 1/2	23 1/2
30-32	23 1/2	23 1/2

BELLIES		
	(Square Cut Seedless)	
	Green	†D.C.
6-8	19%	20%
8-10	19%	20%
10-12	19%	20%
12-14	19%	20%
14-16	19%	20%
16-18	19%	20%
18-20	19%	20%
20-22	19%	20%
22-24	19%	20%
24-26	19%	20%
26-28	19%	20%
28-30	19%	20%
30-32	19%	20%

GREEN AMERICAN BELLIES		
18-20	16 1/2	
20-22	15 1/2	

D. S. BELLIES		
	Clear	Rib
16-18	16	
18-20	16	
20-22	15 1/2	15%
22-24	15 1/2	15%
24-26	15 1/2	15%
26-28	15 1/2	15%
28-30	15 1/2	15%
30-32	15 1/2	15%

D. S. FAT BACKS		
6-8	11 1/4	
8-10	11 1/4	
10-12	11 1/4	
12-14	11 1/4	
14-16	11 1/4	
16-18	11 1/4	
18-20	11 1/4	
20-22	11 1/4	

OTHER D. S. MEATS		
Regular plates	0-8	12n
Clear plates	4-8	12n
D. S. jowl butts		14 1/4
S. F. jowls		10 1/4
Green square jowls	11 1/2	@12 1/4
Green rough jowls	10	@11
Green skin'd jowls l.c.l.	13	@14

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 25	12.90n	11.90b	12.40n
Monday, July 27	12.90ax	11.90b	12.40n
Tuesday, July 28	12.90ax	11.90b	12.40ax
Wednesday, July 29	12.90n	11.90b	12.40n
Thursday, July 30	12.90n	11.90b	12.40n
Friday, July 31	12.90n	11.90b	12.40n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13%
Kettle rend., tierces, f.o.b. Chgo.	14%
Leaf, kettle rend., tierces, f.o.b. Chgo.	14%
Neutral, tierces, f.o.b. Chicago	13%
Shortening, tierces, c.a.f.	16 1/4

## FUTURE PRICES

LARD: SATURDAY, JULY 25, 1942

	Open	High	Low	Close
Sept.	12.85	12.90	12.85	12.90n
Oct.	12.85	12.90	12.85	12.90n
Dec.	12.85	12.90	12.85	12.90n
No sales.				
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.				

LARD: MONDAY, JULY 27, 1942

*Sept.	12.85	12.90ax
*Oct.	12.85	12.90b
*Dec.	12.85	12.90b
Sales: Oct. 1.		
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.		

LARD: TUESDAY, JULY 28, 1942

*Sept.	12.85	12.90n
*Oct.	12.85	12.90n
*Dec.	12.85	12.90n
No sales.		
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.		

LARD: WEDNESDAY, JULY 29, 1942

*Sept.	12.85	12.90n
*Oct.	12.85	12.90n
*Dec.	12.85	12.90n
No sales.		
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.		

LARD: THURSDAY, JULY 30, 1942

*Sept.	12.85	12.90n
*Oct.	12.85	12.90n
*Dec.	12.85	12.90n
No sales.		
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.		

LARD: FRIDAY, JULY 31, 1942

*Sept.	12.85	12.90n
*Oct.	12.85	12.90n
*Dec.	12.85	12.90n
No sales.		
Open interest: Sept. 33; Oct. 4; Dec. 13; total, 50 lots.		

\*Ceiling price.  
(Key: b—bid; ax—asked; n—nominal).

## Canada Requisitions Corned Beef Stocks

MONTREAL.—Retailers who have in stock one case or more of corned beef must turn it in at once to a distributor, the Wartime Prices and Trade Board has ordered, and the distributor must hold it for disposition by the board. This instruction followed "freezing" on June 9 of all corned beef stocks "in view of the importance of this item in rations for the armed forces, and the fact that imports from South America have encountered serious shipping difficulties," the board said.

If a retailer has less than an unbroken case, he may dispose of it only on instructions from Foods Administrator J. G. Taggart or an authorized firm. These include Libby, McNeill and Libby of Canada, Limited; Swift Canadian Company, Ltd.; Tees and Persse, Ltd.; Watt and Scott (Toronto) Limited; and Weddell, Limited.

"A distributor must pay the retailer his cost for the cases of corned beef he turns in, including any transportation charges either way," the board said. "The corned beef should be returned to the distributor from whom it was purchased, or if more economical, to the nearest wholesaler, in which event the retailer must show his invoiced cost."

## AMENDMENT NO. 16 TO FSC-10

Amendment No. 16 to Schedule FSC-10 was released recently giving specifications on frozen pork livers. Instructions were also given in the amendment as to packing and proper care of packages when transferred to freezer.

## HOG CUT-OUT BETTER, BUT STILL FAR FROM GOOD

(Chicago costs and prices, first four days of week.)

For a brief period early this week, it appeared that the cut-out test would erase much of the loss it has been showing for almost half a year. Live prices broke sharply and fresh pork cuts held on a mostly steady basis. However, live hogs regained early losses and all weights of hogs ended over \$1 per cwt. in the red.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	13.70	23.5	\$3.22
Picnics	5.00	25.4	1.51	5.50	23.2	1.28	5.40	23.2	1.25
Boston butts	4.00	28.5	1.14	4.10	28.3	1.16	4.00	28.3	1.13
Loins (blade in)	9.80	26.3	2.58	9.60	25.6	2.46	9.60	24.4	2.34
Bellies, S. P.	11.00	19.3	2.12	9.70	19.0	1.84	7.90	17.0	1.34
Bellies, D. S.	1.00	10.3	1.03	2.00	15.0	3.00	4.00	14.9	6.00
Fat backs	2.60	10.2	2.67	3.00	10.7	3.21	4.20	11.1	4.67
Plates and jowls	2.10	12.0	2.52	2.10	12.0	2.52	2.00	12.0	2.40
Raw leaf	11.40	11.9	1.48	11.40	11.9	1.42	10.50	11.9	1.25
Spareribs	1.00	15.5	1.55	1.60	13.5	2.16	1.00	11.8	1.18
Trimnings	3.00	21.8	6.54	2.80	21.8	6.11	2.80	21.8	6.11
Feet, tails, neckbones	2.00	14	2.80	1.13	2.00	2.20	1.13	2.00	2.20
Offal and miscellaneous	48	48	48	48	48	48	48	48	48
TOTAL YIELD AND VALUE	69.90	\$14.22	70.50	\$14.11	71.00	\$13.50			
Cost of hogs per cwt.		\$14.56		\$14.61		\$14.40			
Condemnation loss		.08		.08		.06			
Handling and overhead		.67		.58		.52			
TOTAL COST PER CWT.		\$15.31		\$15.27		\$15.00			
ALIVE									
TOTAL VALUE		14.22		14.11		13.50			
Loss per cwt.		1.09		1.16		1.41			
Loss last week		1.35		1.38		1.54			



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Week ended July 30, 1942	Cor. week, 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	19 1/4 @ 20	
600-800	nominal	19 1/4 @ 20	
800-1000	nominal	20	
Good native steers—			
400-600	20 1/4 @ 21 1/4	17 1/4 @ 18 1/4	
600-800	20 1/4 @ 21 1/4	17 @ 18	
800-1000	20 1/4 @ 21 1/4	16 1/4 @ 17 1/4	
Medium steers—			
400-600	19 1/4	17 @ 17 1/4	
600-800	19 1/4	16 1/4 @ 17	
800-1000	19 1/4	16 1/4 @ 17 1/4	
Heifers, good, 400-600	20 1/4 @ 21 1/4	17 1/4	
Cows, 400-600	16 1/4 @ 17 1/4	18 1/4 @ 19 1/4	
Hind quarters, choice	23 1/4	22 1/4	
Fore quarters, choice	19 1/4	18 1/4	

### Beef Cuts

Steer loins, choice, 60/65	36	38 1/4
Steer loins, No. 1	36	38
Steer loins, No. 2	32	34
Steer short loins, choice, 30/35	38	40 1/4
Steer short loins, No. 1	38	39
Steer short loins, No. 2	35	36
Steer loin ends (hips)	29 1/4	30 1/4
Steer loin ends, No. 2	28	29 1/4
Cow loins	18	20 1/4
Cow short loins	24	24 1/4
Cow loin ends (hips)	18	20 1/4
Steer ribs, choice, 30/40	28	29 1/4
Steer ribs, No. 1	28	29 1/4
Steer ribs, No. 2	23	24 1/4
Cow ribs, No. 2	18	19 1/4
Cow ribs, No. 3	17	18 1/4
Steer rounds, choice, 80/100	21 1/4	22 1/4
Steer rounds, No. 1	21 1/4	22 1/4
Steer rounds, No. 2	21	22 1/4
Steer chucks, choice, 80/100	20	21 1/4
Steer chucks, No. 1	19	20 1/4
Steer chucks, No. 2	19	20 1/4
Cow rounds	18 1/4	19 1/4
Cow chucks	17 1/4	18 1/4
Steer plates	nominal	11
Medium plates	13 1/4	14 1/4
Briskets No. 1	15	16 1/4
Cow navel ends	12	13 1/4
Fore shanks	13	14 1/4
Hind shanks	10	11 1/4
Strip loins, No. 1 bbls.	75	77 1/4
Strip loins, No. 2	45	47 1/4
Sirloin butts, No. 1	36	38 1/4
Sirloin butts, No. 2	34	36 1/4
Beef tenderloins, No. 1	65	67 1/4
Beef tenderloins, No. 2	60	62 1/4
Rump butts	26	27 1/4
Flank steaks	28	29 1/4
Shoulder clods	22	23 1/4
Hanging tenderloins	18	19 1/4
Insides, green, 12/18 range	25	26 1/4
Outsides, green, 8 lbs. up	23	24 1/4
Knuckles, green, 8 lbs. up	22	23 1/4

### Beef Products

Brains	10	6
Hearts	15	11
Tongues	25	19
Sweetbreads	17 1/4	13
Ox-tails	10	7
Fresh tripe, plain	10	7
Fresh tripe, H. C.	15	11
Livers	28	21
Kidneys	10	8

### Veal

Choice carcass	22 1/4	20
Good carcass	20	19
Good saddles	27	25
Good racks	17	15
Medium racks	15 1/4	13

### Veal Products

Brains, each	15	10
Sweetbreads	48	31
Calif livers	53	36

### Lamb

Choice lambs	25	20
Medium lambs	24	19
Choice saddles	29	24
Medium saddles	28	23
Choice fores	23	19 1/4
Medium fores	21	18
Lamb fries	nominal	28
Lamb tongues	17	13
Lamb kidneys	25	15

### Mutton

Heavy sheep	12	8
Light sheep	12	8
Heavy saddles	14	10
Light saddles	18	13
Heavy fores	10	6
Light fores	12	8
Mutton legs	17	12
Mutton loins	16	12
Mutton stew	8	5
Sheep tongues	11	7
Sheep heads, each	11	7

### Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	20 1/4
Picnics	26	18
Skinned shoulders	27	20
Tenderloins	39	32
Spareribs	17 1/4	14
Back fat	14 1/4	10
Boston butts	30 1/4	23 1/4
Boneless butts, cellar trim, 2/4	35 1/4	26
Hocks	19 1/4	13
Tails	13	9
Neck bones	5	4
Slip bones	21	10
Blade bones	21	16
Pigs' feet	4 1/4	4
Kidneys, per lb.	9	6 1/4
Livers	15 1/4	16
Brains	5 1/4	4
Ears	5 1/4	4
Snouts	7 1/4	6
Heads	8 1/4	6
Chitterlings		6

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	30 @ 31
Fancy skinned hams, 14/16 lbs., parchment paper	31 1/4 @ 32 1/4
Standard reg. hams, 14/16 lbs., plain	nominal
Picnics, 4/8 lbs., short shank, plain	28 1/4 @ 29 1/4
Fancy bacon, 6/8 lbs., plain	29 1/4 @ 30 1/4
Standard bacon, 6/8 lbs., plain	28 1/4 @ 29 1/4
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	49 @ 49
Outsides, 5/9 lbs.	46 @ 47
Knuckles, 5/9 lbs.	46 @ 47
Cooked hams, choice, skin on, fattened	48
Cooked hams, choice, skinned, fattened	53
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinned, fattened	nominal

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	26.50
Pocket honeycomb tripe, 200-lb. bbl.	81.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @ 23.00
80-100 pieces	22.50 @ 23.00
100-125 pieces	22.25
Clear plate pork, 25-35 pieces	22.50 @ 23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	28.00
Extra plate beef	28.50

### SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	22
Special lean pork trimmings 85%	32 @ 32 1/4
Extra lean pork trimmings 95%	34 @ 34 1/4
Pork cheek meat (trimmed)	19 1/4 @ 20 1/4
Pork hearts	12 1/4
Pork livers	8 @ 8 1/4
Native boneless bull meat (heavy)	19 1/4
Boneless chucks	19
Shank meat	18 1/4 @ 19
Beef trimmings	15 1/4
Dressed canners, 350 lbs. and up	14 @ 14 1/4
Dressed cutter cows, 400-500 lbs.	15 @ 15 1/4
Dr. bologna bulls, 600 lbs. and up	15 1/4
Tongues, No. 1 canner trim	15 @ 17

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	87 1/4
Country style sausage, fresh in link	32 1/4
Country style sausage, fresh in bulk	30 1/4
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/4
Liver sausage in beef rounds	21 1/4
Liver sausage in hog bungs	23 1/4
Smoked liver sausage in hog bungs	31
Head cheese	29
New England luncheon specialty	38 1/4
Minced luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Sausage	19 1/4
Polish sausage	33

### DRY SAUSAGE

Cervelat, choice, in hog bungs	54
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice	58
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	31
Frissas, choice, in hog middles	54
Genoa style salami, choice	62
Pepperoni	38
Mortadella, new condition	38
Cappicola (cooked)	32
Italian style hams	45 1/4

### CURING MATERIALS

Nitrite of soda (Chgo. whse. stock)	
in 400-lb. bbls., delivered	8.10
Saltpeter, less than 100 lbs., f.o.b. N. Y.	
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.30
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	1.43
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, L.A., less 2%	8.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	
180 pack	.16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	.32 @ 34
Export rounds, wide, over 1 1/2 in.	.42 @ 44
Export rounds, medium, 1 1/4 to 1 1/2 in.	.25 @ 26
Export rounds, narrow, 1 1/4 in. or under	.27
No. 1 weasands	.06 @ .07
No. 2 weasands	.04 @ .05
No. 1 bungs	.18 @ .20
No. 2 bungs	.12
Middles, medium, 1 1/4 @ 2 in.	.30
Middles, select, wide, 2 1/4 @ 2 1/2 in.	.60 @ .65
Middles, select, extra, 2 1/4 @ 2 1/2 in.	.90 @ 1.00
Middles, select, extra, 2 1/2 in. & up	1.25
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .85
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25 @ .30
Hog casings:	
Extra narrow, 29 mm. & dn.	2.80
Narrow mediums, 29 @ 32 mm.	2.90
Mediums, 32 @ 35 mm.	1.85 @ 1.95
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.40
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.25
Large prime bungs	.21 @ .22
Medium prime bungs	.16 @ .17
Small prime bungs	.10
Middles, per set	.30 @ .31

### SPICES

(Basis Chicago, original bbls., bags or hales.)

	Whole	Ground
Allspice, prime	40	45
Resifted	42	45
Chili pepper	41	41
Powder	41	41
Cloves, Amboyana	40	43
Zanibar	23 1/2	28
Ginger, African	50	57
Mace, Fancy Banda	1.15	1.30
East Indies	98	112
East & West Indies Blend	1.00	
Mustard, sour, fancy	84	
No. 1	22	
Nutmeg, fancy Banda	.67	
East Indies	60	
East & West Indies Blend	60	
Paprika, Spanish	65	
Pepper Cayenne	37	
Red No. 1	19	
Black Malabar	11	
Black Lampong	9	
Pepper, white Singapore	15 1/4	
Muntok	15 1/4	
Packers	18	

### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.40
Cumin seed	21	25 1/4
Coriander Morocco bleached	18 1/4	
Coriander Morocco natural No. 1	17 1/4	
Mustard seed, fancy yellow	26	
American	12	
Marjoram, Chilean	60	
Oregano	13	

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2527 SOUTH LA SALLE STREET

CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, dressed.....	22	@24 1/2
Choice, native, light.....	22	@24 1/2
Native, common to fair.....	20	@22 1/2

#### Western Dressed Beef

Native steers, good, 600-800 lbs.....	20 1/2	@21 1/2
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	21	@23
Good to choice cows.....	18	@19
Common to fair cows.....	17 1/2	@18
Fresh bologna bulls.....	17 1/2	@18

### BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @28	27 @30
No. 2 ribs.....	25 @27	25 @28
No. 3 ribs.....	24 @25	24 @27
No. 1 loins, prime.....	27 @28	31 @33
No. 2 loins.....	25 @27	29 @32
No. 3 loins.....	24 @25	28 @31
No. 1 hinds and ribs.....	22 @24	24 @25
No. 2 rounds.....	22 @23	22 @24 1/2
No. 3 rounds.....	21 @22	21 @23 1/2
No. 1 chucks.....	22 @23	23 @24
No. 2 chucks.....	21 @22	22 @23
No. 3 chucks.....	20 @21	20 @22
Balls, reg. 4/8 lbs. av.....	26 @32	26 @34
Balls, reg. 6/8 lbs. av.....	26 @32	26 @34
Tenderloins, steers.....	50 @65	50 @65
Tenderloins, cows.....	30 @40	30 @40
Tenderloins, bulls.....	40 @50	40 @50
Shoulder clods.....	24 @25	24 @25

### DRESSED VEAL

Good.....	20	@22 1/2
Medium.....	18 1/2	@20
Common.....	18	@18 1/2

### DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	23	@26
Spring lambs, good to medium.....	22	@25
Spring lambs, medium.....	21	@23
Sheep, good.....	10	@12
Sheep, medium.....	8	@10
Spring lambs, good to choice.....	27	@28
Spring lambs, medium to good.....	26	@27

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$21.12 1/2	@21.25
Pigs, small lots (100 lbs. down)		
head on; leaf fat in.....	21.50	

### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2 @29 1/2	28 1/2 @29 1/2
Shoulders, 10/12 lbs.....	27 1/2 @28 1/2	27 1/2 @28 1/2
Butts, regular, 4/6 lbs.....	30 1/2 @32	30 1/2 @32
Hams, regular, 10/12 lbs.....	27 @28	27 @28
Hams, skinned, fresh, 10/12 lbs.....	28 @29	28 @29
Picnics, fresh, 6/8 lbs.....	26 @27	26 @27
Pork trimmings, 90/95% lean.....	38 1/2 @39	38 1/2 @39
Pork trimmings, regular, 50% lean.....	22 1/2 @23	22 1/2 @23
Spareribs, medium.....	18 1/2 @19 1/2	18 1/2 @19 1/2
Pork loins, fresh, 10/12 lbs.....	31 @32	31 @32
Shoulders, 6/8 lbs. av.....	27 @28	27 @28
Butts, regular, 1 1/2/3 lbs.....	33 @39	33 @39
Hams, regular, fresh, 10/12 lbs.....	28 @29	28 @29
Hams, skinned, fresh, 10/12 lbs.....	30 @31	30 @31
Picnics, fresh, 4/6 lbs.....	26 @27	26 @27
Pork trimmings, extra lean, 90/95% lean.....	38 @39	38 @39
Pork trimmings, regular, 50% lean.....	23 1/2 @24 1/2	23 1/2 @24 1/2
Spareribs, medium.....	20 @21	20 @21
Boston butts, 4/6 lbs.....	31 @32	31 @32

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51	
Cooked hams, choice, skinless, fattened.....	53 1/2	

### SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	31	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

### BUTCHERS' FAT

Shop fat.....	\$3.25	per cwt.
Breast fat.....	4.25	per cwt.
Edible suet.....	5.00	per cwt.
Inedible suet.....	4.75	per cwt.

### GREEN CALFSKINS

	5	7 1/2	9 1/2	12 1/2	14
Prime No. 1 veals.....	23	28	3.50	3.55	3.60
Prime No. 2 veals.....	21	26	3.00	3.25	3.30
Buttermilk No. 1.....	18	23	2.80	3.05	3.10
Buttermilk No. 2.....	17	22	2.65	2.90	2.95
Branded gray.....	12	17	1.85	2.10	2.15
Number 3.....	12	17	1.85	2.10	2.15

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, July 30, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. 1.....	\$19.50@22.00			
500-600 lbs. 1.....	19.50@22.00		\$22.00@24.00	
600-700 lbs. 1.....	19.50@22.00	\$21.00@22.50	22.00@24.00	\$21.50@23.50
700-800 lbs. 1.....	19.50@22.00	21.00@22.50	22.00@24.00	21.50@23.50
<b>STEER, Good:</b>				
400-500 lbs. 1.....	19.00@20.50			
500-600 lbs. 1.....	19.00@20.50		21.00@23.00	
600-700 lbs. 1.....	19.00@20.50	20.00@21.50	21.00@23.00	20.00@22.50
700-800 lbs. 1.....	19.00@20.50	20.00@21.50	21.00@23.00	20.00@22.50
<b>STEER, Commercial:</b>				
400-500 lbs. 1.....	17.50@19.00		19.50@22.00	18.50@20.00
600-700 lbs. 1.....	17.50@19.00	19.50@20.50	19.50@22.00	18.50@20.00
<b>STEER, Utility:</b>				
400-600 lbs. 1.....	16.50@17.50		19.00@20.00	
<b>COW (All Weights):</b>				
Commercial.....		18.00@19.00	18.50@20.50	
Utility.....		17.50@18.50	18.00@20.00	18.00@19.50
Cutter.....			17.50@19.00	17.50@18.00

### Fresh Veal and Calf:

<b>VEAL, Choice:</b>				
80-130 lbs. 1.....	21.00@22.50	22.00@23.50	22.00@25.00	22.00@25.00
130-170 lbs. 1.....			22.00@25.00	
<b>VEAL, Good:</b>				
50-80 lbs. 1.....	19.00@20.00	20.00@22.00	21.00@24.00	21.00@24.00
80-130 lbs. 1.....	20.00@21.00	20.00@22.00	21.00@24.00	21.00@24.00
130-170 lbs. 1.....			21.00@24.00	
<b>VEAL, Commercial:</b>				
50-80 lbs. 1.....	17.00@19.00	19.00@21.00	19.00@22.00	19.00@21.00
80-130 lbs. 1.....	17.00@19.00	19.00@21.00	19.00@22.00	19.00@21.00
130-170 lbs. 1.....			19.00@22.00	
<b>VEAL, Utility:</b>				
All weights.....	15.50@17.00	18.00@19.00	17.50@19.50	

### Fresh Lamb and Mutton:

<b>SPRING LAMB, Choice:</b>				
30-40 lbs. 1.....	25.00@26.00	27.00@28.00	27.00@28.00	27.00@28.00
40-45 lbs. 1.....	25.00@26.00	26.00@27.00	26.00@27.00	26.00@27.00
45-50 lbs. 1.....	24.50@25.50	26.00@27.00	26.00@27.00	26.00@27.00
50-60 lbs. 1.....	24.00@25.00	25.00@26.00	25.00@26.00	25.00@26.00
<b>SPRING LAMB, Good:</b>				
30-40 lbs. 1.....	24.00@25.00	26.00@27.00	25.50@27.00	25.00@27.00
40-45 lbs. 1.....	24.00@25.00	25.00@26.00	25.00@26.00	26.00@27.00
45-50 lbs. 1.....	23.50@24.50	25.00@26.00	25.00@26.00	25.00@26.00
50-60 lbs. 1.....	23.00@24.00	24.50@25.50	24.50@25.50	
<b>SPRING LAMB, Commercial:</b>				
All weights.....	19.00@23.00	21.00@25.00	21.00@25.00	22.00@25.00
<b>SPRING LAMB, Utility:</b>				
All weights.....	17.00@19.00	19.00@22.00	19.00@21.00	18.00@22.00
<b>YEARLING, All Weights:</b>				
Good.....		22.00@24.00	22.00@25.00	
Commercial.....		19.00@22.00	19.00@21.00	
Utility.....		16.00@19.00	17.00@19.00	
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	10.00@12.00	12.00@14.00	11.00@13.00	
Commercial.....	9.00@11.00	10.00@12.00	10.00@11.00	
Utility.....	8.00@9.00	9.50@11.00	9.00@10.00	

### Fresh Pork Cuts:

<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs. 1.....	27.00@29.00	29.00@31.00	28.00@31.00	
10-12 lbs. 1.....	27.00@29.00	29.00@31.00	28.00@31.00	28.00@30.00
12-15 lbs. 1.....	26.50@27.50	28.00@31.00	27.00@29.50	27.00@29.00
16-22 lbs. 1.....	22.50@24.00	26.00@29.00	24.00@27.00	26.00@28.00
<b>Shoulders, Skinned, N. Y. Style:</b>				
8-12 lbs. 1.....	26.00@27.50		27.00@28.50	
<b>BUTTS, Boston Style:</b>				
4-8 lbs. 1.....	29.00@31.00		29.00@32.50	
<b>SPARE RIBS:</b>				
Half sheets.....	16.50@18.00			
<b>TRIMMINGS:</b>				
Regular.....	22.00@22.50			

\*Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. \*Includes koshered beef sales at Chicago. \*Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. \*Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, each.....	5
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	32

Watch Classified page for good men.

### WANT TO TRY LEVULOSE?

A manufacturer of levulose type sirup would like to hear from a meat curer who would be interested in trying his product in curing meats. If you are interested write to THE NATIONAL PROVISIONER and you will be put in touch with the manufacturer of this product.

# Tallow and Grease Trade Is Quiet at New Ceilings

NEW YORK, JULY 29, 1942

**TALLOW.**—The new ceiling prices have been bid on practically all offerings of product this week, but little or no trading is reported. Some buyers were still not anxious for product and a few bids passed out on better grades intimate that buyers want to work under the new ceilings by narrow margins. Bids have not been a great deal under list prices, but there are some requests for producers to absorb part of shipping cost if product must be shipped over a certain number of miles. However, sales on that basis were few and far between, with only distress tanks reported moved. Quotations were mostly on a nominal basis, with fancy at 8½¢; choice, 8½¢; extra, 8½¢ and special, 8½¢.

**STEARINE.**—Although there was almost no trading reported, the market had a weaker undertone. Not a great deal of product is offered, but buyers were intimating that their purchases would have to be under recent levels.

**NEATSFOOT OIL.**—Market is mostly nominal, but well sold up. Quotations were 17½¢ on pure; No. 1, 15½¢, and extra, 14¢.

**OLEO OIL.**—Practically no trading reported, with buyers out of the market. The nominal quotations are 13.04¢ for extra and 12.75¢ for prime.

**GREASES.**—Not a great deal of interest was shown by consumers this week, even though quotations were down to new ceiling levels and sharply under previous maximums. Some smaller producers were offering grease in a moderate way, while bids indicated easiness. Larger producers were out of the market; they moved a good volume of stock last week and at new ceiling levels. It is believed now that action may be resumed after the first of the month. Quotations were 8½¢ on choice white; A-white, 8½¢; B-white, 8½¢; yellow, 8½¢; house, 8½¢, and brown 7½¢.

CHICAGO, JULY 30, 1942

**TALLOW.**—A light trade was reported on tallows this week but action is expected to improve after the first of the month, when the new list of prices becomes law. A few buyers were scouting around this week for a limited amount of product, but most of their bids were on the weak side. Odd tanks of choice tallow sold on the local market at 8½¢. A fair amount of special also moved, but the rate was 8½¢ f.o.b. shipping point, where the freight would not exceed 25¢ per cwt. into Cincinnati. Other sales of special were reported during the week at 8½¢ f.o.b. outside points, with freight to be under 25¢ also into Cincinnati. Where freight runs over 25¢ per cwt. the seller is asked to absorb the difference, which lowers the net on some shipments. However, all quotations are held at the new maximums which will rule next week, with choice at 8½¢; prime, 8½¢; special, 8½¢; No. 1, 8½¢ and other grades correspondingly lower.

**STEARINE.**—Trading is very quiet in this branch of the market. Only a limited amount of product is offered and trade is somewhat weaker than it was a few weeks ago. However, sellers continue to ask 10.61¢ for prime oleo stearine.

**OLEO OIL.**—Trade continues light and market unchanged. Extra continues to be quoted at 13.04¢ while prime is quoted at 12.75¢.

**NEATSFOOT OIL.**—Quotations were: Pure, 18½¢, and cold test, 26¢.

**GREASE OIL.**—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil, 13½¢.

**GREASES.**—About the only local interest seen in this market was for A-white grease at 8½¢, or the maximum level that will apply after the first of the new month.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, July 30.)

A few sales of blood were made at the full list price this week, but not enough was offered to fill demand. Some cracklings also sold at ceiling levels, but not a great deal was on sale. The trade felt that more product might be available after the start of the new month.

### Blood

	Unit	Ammonia
Unground, loose	.....	8 3.75

### Digester Feed Tankage Materials

Unground, per unit prot.	.....	1.67
Liquid stick, tank cars	.....	2.50@2.75

### Packinghouse Feeds

	Carlots	Per ton
60% digester tankage, bulk	.....	\$71.00
50% meat and bone scraps, bulk	.....	68.00
Blood-meal	.....	95.00
Special steam bone-meal	.....	50.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	.....\$35.00@36.00
Steam, ground, 2 & 26	.....35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	.....
10@11% ammonia	.....\$ 3.55@4.00
Bone tankage, unground, per ton	.....30.00@31.00
Hoof meal	.....4.25@4.50

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	.....\$1.21
45 to 52% protein (low test)	.....\$1.21
57 to 62% protein (high test)	.....\$1.21

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	.....\$1.00
Hide trimmings (lined)	......90
Sinews and pizzles (green, salted)	.....1.00

	Per ton
Cattle jaws, skulls and knuckles	.....\$40.00@42.00
Pig skin scraps and trim, per lb.	.....7½¢ @ 7½¢

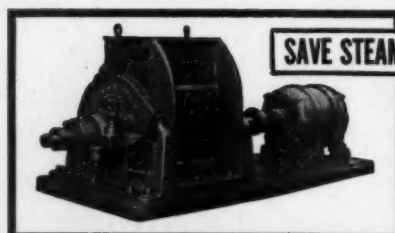
\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	.....\$65.00@75.00
light	.....60.00
Flat shins, heavy	.....60.00@65.00
light	.....57.50@60.00
Blades, buttocks, shoulders & thighs	.....55.00@57.50
Hoofs, white	.....37.50
Hoofs, house run, assorted	.....31.00
Junk bones	.....31.00

### Animal Hair

Winter coll dried, per ton	.....\$ 60.00
Summer coll dried, per ton	.....40.00
Winter processed, black, lb.	.....nominal
Winter processed, gray, lb.	.....8
Cattle switches	.....4 @ 4½



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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factory.....	3.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.95

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

### Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
90% protein, unground.....	1.00

## EASTERN FERTILIZER MARKETS

New York, July 29, 1942

Very little trading was reported in the market the past week and offerings of most material are scarce. Small lots of blood changed hands at ceiling prices and more material was wanted. Cracklings continued to sell at the ceiling prices whenever available, but demand far exceeds the supply. Bone meal was dull and buyers were showing little interest in this material. Fertilizer manufacturers are looking around for materials for the new season.

## OLEOMARGARINE

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White domestic vegetable.....	10
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½ @ 12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Snap stock, 50% f.f.a., f.o.b. consuming points.....	3½
Soybean oil, in tanks, f.o.b. mills.....	11 @ 11½
Corn oil, in tanks, f.o.b. mills.....	12½

# Cotton Oil Futures Sell On Bearish Trade News

A SLIGHT increase in volume of trading developed in the cottonseed oil futures market at New York this week. However, trend of the market showed little change, although there was some weakness when sales were made. Uncertainty in the market was credited to the fact that the President will soon deliver a message to Congress on inflation.

Several other news factors were said to have brought a slightly easier tone to the trade. The revision of some other vegetable oil prices, with the probability that they will be on the downward side, was discussed frequently. Crop reports from the Cotton Belt were very good; there are indications of a bumper crop in the making. Prospects of huge production of lard during the balance of the year drew some comment also. The government this week said federal slaughter may reach 65 million head of hogs, meaning that about 38 million head would have to be killed in the final six months. Lard production will set new records.

SOYBEAN OIL.—There was considerable uncertainty in soybean oil trading this week. Trade members were awaiting new maximum prices promised by the Commodity Credit Corp. There were reports of oil selling at 11½c and a shade under, Decatur basis, but for the most part offerings were seldom under 11½c. Continuous reports of record-breaking crops of soybeans and prospects of glutted storage space leads some to believe that oil may react to lower levels when beans begin coming to market this fall, for the pressure on mills is expected to be extremely heavy.

CORN OIL.—Practically no action is reported in this branch of the market. Tone continues firm with most producers sold ahead at ceiling prices. Ceiling bids of 12.75c failed to attract any offerings and trade is considered mostly nominal.

PEANUT OIL.—Market continues quiet and unchanged. Almost nothing is offered from day to day, although ceiling bids of 13c have been placed quite freely.

OLIVE OIL.—A firmer tone is evident in this market with available stocks now fairly light. Little or no imported oil is offered and domestic is held somewhat more firmly, with only small lots placed on sale.

PALM OIL.—Offerings are limited and market maintains a firm tone at ceiling levels. Nigre drums are quoted at 9.02c; plantation, tanks, ex-ship, 8.32c, and tanks, ex-ship, 8.25c.

COTTON SEED OIL.—Southeast crude was quoted Thursday at 12½c @ 12½c nominal; Valley, 12½c bid, and Texas, 12½c asked at common points.

Futures market transactions for the week at New York were:

MONDAY, JULY 27, 1942

	—Range—			Bid	Fr. cl.
	Sales	High	Low		
Aug. ....	..	..	..	14.20	14.20
Sept. ....	..	..	..	14.05	14.05
Oct. ....	..	..	..	13.95	13.95
Dec. ....	1	13.85	13.85	13.84	13.85
Jan. ....	..	..	..	13.86	13.87
Mar. ....	..	..	..	13.87	13.90

Sales, 1 lot.

TUESDAY, JULY 28, 1942

Aug. ....	..	..	..	14.20	14.20
Sept. ....	1	14.10	14.10	14.05	14.05
Oct. ....	10	13.95	13.95	13.95	13.95
Dec. ....	2	13.90	13.90	13.79	13.84
Jan. ....	..	..	..	13.83	13.86
Mar. ....	..	..	..	13.88	13.87

Sales, 13 lots.

WEDNESDAY, JULY 29, 1942

Aug. ....	..	..	..	14.10	14.20
Sept. ....	..	..	..	14.05	14.05
Oct. ....	2	13.90	13.90	13.88	13.93
Dec. ....	1	13.75	13.75	13.80	13.79
Jan. ....	..	..	..	13.84	13.83
Mar. ....	1	13.85	13.85	13.90	13.88

Sales, 4 lots.

THURSDAY, JULY 30, 1942

Aug. ....	..	..	..	14.10	14.20
Sept. ....	..	..	..	14.05	14.05
Oct. ....	..	..	..	13.88	13.88
Dec. ....	1	13.79	13.79	13.79	13.80
Jan. ....	..	..	..	13.82	13.84
Mar. ....	..	..	..	13.82	13.90

Sales, 1 lot.

(See page 43 for later markets.)

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# HIDES AND SKINS

**Market active at ceiling prices—Around half-million packer July hides move under WPB buying permits—New York and Pacific Coast markets move July production—All July calf and kipskins sold.**

## Chicago

**PACKER HIDES.**—This has been an active week in the packer hide market. The distribution of packer hides under buying permits from the WPB began around mid-week and, while some permits are understood to have been held over until next week, packers have distributed the bulk of their July hide production, estimated at 400,000 to 500,000 hides. The first buying permits, originally intended to be executed only during the month in which issued, have been extended to August 8th.

In addition to the trade in the local packer market, outside independent packers are credited with moving about 100,000 hides. The New York and Pacific Coast packers also distributed their July production. Calf and kipskins moved in a good way in all markets.

Some shortage was experienced in native and branded steers, and a smaller shortage in light native cows; the rest of the permits are reported to have been fairly well filled. Ceiling prices were paid for all descriptions, as listed in the table (page 43), and market is strong on that basis. Many more hides could be sold at these prices but the intent of the WPB allocation scheme is to divert hides from non-essential purposes to tanners producing leather for military and essential civilian purposes.

Amendment No. 1 to OPA Revised Price Schedule No. 9, effective July 24, 1942, which is being published elsewhere in this issue, provided an alternative method of pricing packer classifications of hides sold on a selected basis as a result of recommendations of the WPB. If packers salt all heavy branded steers together, butts, Colorados and Texas steers, they are allowed to price them all at 14½¢; this would mean ½¢ advance on Colorados. If light and ex-light branded steers are salted together, they are to be billed at 14½¢, which is a reduction of ½¢ on the ex-lights.

**OUTSIDE SMALL PACKER.**—Permits were issued late last week for many small packer productions and distribution of hides has been under way this week. The market is strong at ceiling prices, 15¢ flat, trimmed, for native steers and cows, and 14¢ for brands; 11½¢ for native bulls and 10½¢ for brands; untrimmed hides at a cent less. Amendment No. 1 to Revised Price Schedule No. 9, effective June 24, 1942, dropped the ½¢ premium formerly allowed when hides other than packer classifications were sold on selected basis; however, bulls up to 58 lb. are

now allowed to be included with steers and cows.

**PACIFIC COAST.**—The distribution of hides under buying permits has been under way in the Coast market and indications are that the July hides are pretty well sold up. The market is strong at maximum price of 13½¢, flat, trimmed, for steers and cows, and 10¢ for bulls, f.o.b. shipping points. The new amendment provided a ceiling of \$1.00 flat for Coast regular slunks, and 50¢ for hairless, f.o.b. shipping point.

**FOREIGN WET SALTED HIDES.**—There has been a fairly active trade in the South American market at unchanged prices, mainly for Britain and the States. Early sales included 2,000 Sansinena reject cows, 1,800 other reject cows, 5,000 standard steers, 3,000 Rosario standard steers, 2,000 reject steers, and 14,000 Anglo extremes; later, 4,000 Nacional steers and 5,000 Nacional cows sold, also 1,500 Gualaguaychu standard steers and 2,700 Sansinena light steers.

**COUNTRY HIDES.**—Some permits are reported to have been issued for country hides, and presumably some hides have moved; but holdings in the country market have been light and very little trade has actually been reported. The market is strong at 14¢ flat for untrimmed all-weights, and 15¢ flat for trimmed, f.o.b. shipping points. Heavy steers and cows are quoted around 14¢, flat, trimmed. Trimmed buff weights are salable at 15¢ flat, and trimmed extremes at 15¢ flat; former premium of ½¢ for selling on selected basis has been discarded by the new amendment. Bulls are quoted 9¼@10¢ flat, untrimmed, and 10½¢, trimmed. Glues range around 12@12½¢, flat, trimmed. All-weight branded hides are listed 13¼@14¢, flat, trimmed.

**CALFSKINS.**—Two packers moved their July calfskins late last week, and the other two followed this week, leaving July production well sold up. Market is strong at maximum prices of 27¢ for heavies and 23½¢ for lights under 9½ lb.

There is understood to have been some trading this week on city calfskins, at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., the maximum prices; outside cities can be sold at same levels. The market is strong on country calf at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

**KIPSKINS.**—One packer sold July kipskins late last week, and another booked Julys to tanning account; the other two packers cleared their July production this week under permits, at 20¢ for 15-30 lb. natives and 17½¢ for branded kips.

The supply of city kipskins has been limited but there is thought to have

been some trading this week; market is strong at 18¢ for 15-30 lb. natives and 17¢ for brands, with outside cities quotable same basis, and country kips at 16¢, flat, f.o.b. shipping point.

Packer slunks are exempt from the WPB allocation order; regulars are salable at \$1.10, and hairless at 55¢, flat.

The new amendment to Price Schedule No. 9 sets maximum prices for green or partially cured calf and kipskins on the same level as cured skins, but provides for a compulsory discount of 15 per cent when green or partially cured calf or kipskins are sold to tanners, or to buyers who have them tanned by a custom tanner. Also, where the buyer's agent or employee takes off the skin, a discount of at least 20¢ per skin is compulsory.

**HORSEHIDES.**—There is a steady but moderate movement of horsehides at individual ceiling prices, usually in a range of \$7.50@7.65, selected, f.o.b. nearby sections, for most offerings of city renderers with manes and tails on, although an occasional lot moves at up to \$7.75. Trimmed renderers are quotable at \$7.10@7.25, del'd Chgo., and mixed city and country lots \$6.50@6.60.

**SHEEPSKINS.**—Dry pelts are quoted around 27@27½¢ per lb., del'd Chgo. Production of packer shearlings is holding up fairly well, with demand in excess of offerings; one house sold four cars this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. Pickled skins have been moving well at individual ceilings, with market usually quoted around \$7.50 per dozen packer production. Mid-west packer lamb pelts are quoted around \$2.70@2.80 per cwt. liveweight basis for westerns, and \$2.40@2.50 per cwt. for northern natives, July production.

## New York

**PACKER HIDES.**—The New York market is strong at ceiling prices, native steers 15½¢, butt brands 14½¢, Colorados 14¢, all-weight cows 15½¢, and native bulls 12¢. Trading on a good scale under WPB permits is said to have about cleared July production in this market.

**CALFSKINS.**—There has been trading in a sizeable way in the eastern calfskin market under permits but details as to quantities are unknown. Ceiling prices are readily obtainable, with collectors moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are selling at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 25, 1942, were 3,338,000 lbs.; previous week 5,460,000 lbs.; same week last year 4,058,000 lbs.; Jan. 1 to date, 164,525,000 lbs.; corresponding period of last year receipts were 148,692,000 lbs.

## Job for Food Committee

(Continued from page 11.)

individual steps which will or may be taken will clear up the situation.

We believe that the only satisfactory solution is an integrated program giving due weight to all the factors and interests involved in the production, processing, distribution and consumption of livestock and meat. The separate supply and demand situations for all kinds and grades of meat and livestock—pork, beef, veal and lamb and cattle, hogs, calves and sheep—should be related to each other and proper emphasis given all abnormal factors, such as FSCC and Army-Navy buying, shifts in population and changes in consumer purchasing power, wages and costs. Above all there should be realistic recognition of the fact that the meat packing industry must be held together as an effective unit, and that sacrifices must be apportioned equitably among producers, packers, retailers and consumers.

## Estimate Huge Output

### Of Seed Oils For 1942

Production of cottonseed, soybean, peanut and linseed oils in 1942 may total 3½ billion lbs., the Department of Agriculture forecasts. The huge total is based on the fact that acreage of oilseed crops in cultivation on July 1 was 8 million greater than a year earlier.

Because of a record spring pig crop, lard production is expected to be about 350 million lbs. greater than a year earlier. Additional animal fat will be obtained through the household fat recovery program now in operation. Two billion lbs. of inedible tallow and greases, 450 million lbs. more than last year, may be produced.

At the same time, the Commodity Credit Corporation was expected to announce soon a price-supporting program for cottonseed and for vegetable oils and protein feed, by-products of cottonseed, peanuts, soybeans and flaxseed to be produced from this year's crop. The agency has already set up price supports for peanuts, soybeans and flaxseed.

## FRIDAY'S CLOSING

### Provisions

Trading was rather thin on green meats today. Scattered cars were moved at steady prices and sizeable offerings failed to show up, even though hog prices broke badly on the local mart. Lard was dull. FSCC buying was not released but it was said to be fairly light. Quick shipment product was wanted only, and not all offerings were absorbed.

### Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas, 12½c bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 14.02@14.10; Oct. 13.85@13.90; Dec. 13.75; Jan. 13.77@13.80; Mar. 13.80@13.90; 8 sales.

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during June according to the Agricultural Marketing Administration.

	June 1942 Per- cent	May 1942 Per- cent	June 1941 Per- cent
<b>Cattle—</b>			
Steers .....	57.32	58.76	54.80
Cows and heifers.....	37.95	36.85	40.07
Bulls and stags.....	4.73	4.39	5.13
<b>Hogs—</b>			
Sows .....	53.07	49.04	53.18
Barrows .....	46.14	50.16	45.79
Stags and boars.....	.79	.80	1.03
<b>Sheep and lambs—</b>			
Lambs and yrags.....	89.54	91.78	94.00
Sheep .....	10.46	8.22	6.00

## CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended July 25, 1942, were as follows:

	Week July 25	Previous week	Same week '41
Cured meats, lbs.	35,875,000	34,941,000	22,360,000
Fresh meats, lbs.	61,498,000	56,170,000	58,614,000
Lard, lbs.	6,757,000	9,974,000	7,721,000

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 31, 1942:

	Week ended July 31	Prev. week	Cor. week, 1941
<b>PACKER HIDES</b>			
Hvy. nat. str.	@15½	@15½	@15
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt	@14½	@14½	@15
brnd'd str.	@14½	@14½	@15
Hvy. Col. str.	@14	@14	@14½
Ex-light Tex.	@15	@15	@15
atra. ....	@14½	@14½	@15
Brnd'd cows...	@15½	@15½	@15
Hvy. nat. cows	@15½	@15½	@15
Lt. nat. cows	@15½	@15½	@15
Nat. bulls...	@12	@12	@12½
Brnd'd bulls...	@11	@11	@11½
Calfskins ... 23½	@27	23½ @27	23½ @27
Kips, nat. ....	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@20
Slunks, reg...	@1.10	@1.10	1.15 @1.25
Slunks, hrls...	@.55	@.55	@.65

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15½	14½ @13½
Branded .....	@14	@14½	13½ @14½
Nat. bulls...	@11½	@12	10½ @11
Brnd'd bulls...	@10½	@11	10 @10½
Calfskins ... 20½	@23	20½ @23	20½ @23
Kips .....	@18	@18	@20
Slunks, reg...	@1.10	@1.10	95 @1.00
Slunks, hrls...	@.55	@.55	@.65

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers...	@14	13½ @14	10½ @11
Hvy. cows...	@14	13½ @14	@11
Buffs .....	@15	@15	13½ @13½
Extremes .....	@15	@15	14½ @14½
Bulls .....	9½ @10½	9½ @10½	7½ @7½
Calfskins ... 16	@18	16 @18	@17½
Kipskins .....	@16	@16	15½ @16
Horsehides ... 6.50@7.65	6.50@7.65	5.75@6.90	

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearings...	@2.15	@2.15	@1.75
Dry pelts.....	@27½	26½ @27½	24 @24½

## ARMY WIDENS GRADE RANGE FOR BONELESS BEEF

The Quartermaster Corps of the U. S. Army is revising its specifications for boneless beef to include beef from all steers and heifers in American Meat Institute beef grades 3, 4 and 5. Revised specifications will apply to all deliveries on uncompleted contracts and to all future contracts. Heretofore, Army specifications for frozen boneless beef have included only beef from the upper two-thirds of Institute grade 4 and lower half of Institute grade 3.

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# LIVESTOCK MARKETS *Weekly Review*

## Federal Kill of Hogs May Hit 65 Million

THE Department of Agriculture late last week raised its sights on expected hog slaughter for 1942, with emphasis on the huge number expected to be slaughtered in plants working under federal inspection. It was estimated that close to 65 million head will be killed in inspected plants, while the grand total slaughter will be between 93 and 94 million head. The estimate on hogs killed in federal plants is sharply above all previous estimates released by government agencies.

The department said that supplies of livestock would provide a record quantity of meat, but because of heavy demands for lend-lease and military requirements, supplies for civilians would not be correspondingly large.

It said that the per capita supply of meats for civilians was expected to be at least as great as the 1931-40 average and larger than that of the short supply years of 1934 and 1936, when small corn crops contributed to a reduction in meat production.

In order to attain the 65 million slaughter estimated by the government, it will be necessary for federal inspected plants to kill approximately 38 million hogs in the final six months of the year. Trade members have estimated that probably 12 million head may be slaughtered during July, August and September, which means that 26 million head, or an average of more than 8.5 million head, must be killed in each of the last three months. The greatest slaughter on record for any one month is 6.6 million head, recorded in November, 1924.

Meanwhile, the department also urged hog feeders in the soybean areas of the Middle West and the peanut areas

of the South to guard against an increase in the production of "soft pork" and the price discounts which usually go with it.

"Soft pork" is a term applied to meat produced from hogs fattened on excessive quantities of whole soybeans and peanuts. Bacon from soft carcasses is greasy and hard to slice. Lard from such animals does not harden at ordinary temperatures, and loins and hams are not firm.

Such products, the department pointed out, are particularly unsuited for use of troops in the fields, or under any other condition where refrigeration is difficult. The department said that there was danger of increased production of soft pork because of this year's record acreages of soybeans and peanuts.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., July 30.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices staged a comeback, after dropping suddenly last week, with barrows and gilts 5@30c higher than last week's close.

Hogs, good to choice:	
180-190 lb.	\$13.15@13.95
190-240 lb.	13.90@14.30
240-270 lb.	13.80@14.20
270-330 lb.	13.50@14.00
330-360 lb.	13.35@13.90
Sows:	
300-330 lb.	\$13.10@13.40
330-360 lb.	13.00@13.40
400-500 lb.	12.60@13.10

Receipts of hogs at Corn Belt markets for the week ended July 30:

	This week	Last week
Friday, July 24	23,400	28,900
Saturday, July 25	23,000	26,300
Monday, July 27	42,000	43,300
Tuesday, July 28	32,000	27,400
Wednesday, July 29	22,400	28,100
Thursday, July 30	25,700	32,500

## Hog Top Unbroken By FSCC Price Cuts

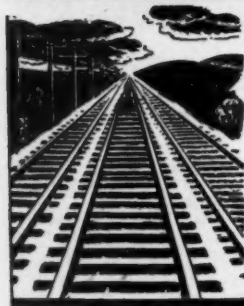
LAST week's action by the Department of Agriculture to ease the "squeeze" on small pork packers by reducing maximum prices paid by the FSCC for lend-lease product proved to be short-lived in its influence on the live hog market. Hog prices at Chicago and other points dipped sharply when the news was first released, but farmers rebelled against taking lower prices and cut market shipments sharply. The result was that live hogs regained practically all early losses before the close of the week.

Hog shipments to the seven leading markets in the first four days of the week were 35 per cent lighter than in the preceding week and only slightly heavier than in the same week of last year. The sharp advance in hog prices on the Chicago market for Wednesday and Thursday reinstated the \$15 top in a limited way, which was only 15c per cwt. under the 22-year high mark.

In a limited number of interviews with farmers from the Corn Belt area it was revealed that no great volume of hogs are being "pushed" for early marketings, even though there have been numerous warnings about over-loading terminal markets and meat plants during the winter months. Most producers seem content to let hogs coast along on usual grain rations, which means they will not be ready until the usual time. Threats of embargoes are taken lightly by many farmers.

It had been hoped that urgings by Secretary of Agriculture Wickard and other market experts would bring greater numbers to market at an early date, but market students in close contact with farmers say that another 30 days will pass before supplies show

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measurable increase. The feed situation has entered into the picture in some spots, for it is reported that corn is not too plentiful. Rather than feed heavily, many are stringing out grains and supplementing rations with low protein feeds. Large numbers of hogs have been left to run on pasture much longer than usual in an effort to cut the cost of gains to a minimum.

Invariably, the weather plays an important part in marketings during the fall months and is expected to do so this fall. The lack of shelter forces many farmers to unload hogs on short notice when feedlots become bad or when cold weather sets in early. With larger numbers of hogs in Corn Belt feedlots than ever before, and shelter at a premium, overnight loadings may reach great proportions with sudden changes in weather this fall.

The most recent rise in live hog prices has brought practically no comment from Washington and apparently it is felt that any action, short of price ceilings on live hogs, would be futile. Small packers have taken the attitude that if they can stand another 30 days of the "squeeze" they can pull through the winter months.

The loss on hogs bought by small packers not selling to government agencies is reported to be about as bad as it was when hogs reached a 22-year high mark last week. However, some houses supplying pork to the FSCC report much greater losses in cut-out results because prices to that buying agency have been reduced.

## JUNIOR HOG SHOW SEPT. 17

Midwest farm youths will take part in a market hog show and sale at the Chicago stock yards on September 17. The competition will be open to any 4-H or vocational agricultural club boy or girl. All hogs exhibited in this show must be part of a home supervised program subject to the approval of local farm advisors or vocational agricultural instructors. Cash prizes totaling \$332 will be offered for the contest by its sponsors, the Union Stock Yard and Transit Co., operators of the Chicago market.

Premium lists for the Chicago market fat stock and carlot competition, to be held December 2 to 5, are also ready for distribution, announced B. H. Heide, livestock agent of the Union Stock Yard and Transit Company.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended July 23:

	Cattle	Calves	Hogs
Week ended July 23.....	1,397	240	1,655
Last week.....	1,095	232	3,391
Last year.....	1,560	300	3,828

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 30, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft and oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>BARRROWS &amp; GILTS:</b>					
Good and choice:					
120-140 lbs. ....	\$13.50@14.00	\$13.15@13.75			
140-160 lbs. ....	13.80@14.55	13.65@14.25		\$13.05@14.15	\$14.15@14.40
160-180 lbs. ....	14.30@14.80	14.15@14.60	\$13.75@14.35	14.00@14.40	14.25@14.40
180-200 lbs. ....	14.60@14.85	14.50@14.60	14.10@14.40	14.15@14.40	14.40 only
200-220 lbs. ....	14.75@14.90	14.50@14.60	14.25@14.50	14.25@14.40	14.40 only
220-240 lbs. ....	14.75@14.90	14.50@14.60	14.35@14.50	14.30@14.45	14.35@14.40
240-270 lbs. ....	14.50@14.80	14.30@14.60	14.25@14.40	14.25@14.40	14.25@14.40
270-300 lbs. ....	14.35@14.65	14.15@14.45	14.15@14.30	14.20@14.40	14.10@14.30
300-330 lbs. ....	14.25@14.45	14.00@14.25	14.10@14.20	14.15@14.30	14.00@14.20
330-360 lbs. ....	14.10@14.35	13.90@14.10	14.00@14.10	14.00@14.20	13.80@14.05
Medium:					
160-220 lbs. ....	13.00@14.60	13.50@14.35	13.25@14.25	13.85@14.35	14.00@14.30
<b>SOWS:</b>					
Good and choice:					
270-300 lbs. ....	13.85@14.00	13.55@13.65	13.40@13.60	13.25@13.40	13.50@13.60
300-330 lbs. ....	13.75@13.95	13.55@13.65	13.40@13.60	13.25@13.40	13.50 only
330-360 lbs. ....	13.70@13.90	13.40@13.60	13.35@13.60	13.15@13.35	13.50 only
360-400 lbs. ....	13.65@13.80	13.30@13.50	13.25@13.50	13.10@13.25	13.50 only
Good:					
400-450 lbs. ....	13.45@13.75	13.20@13.40	13.25@13.40	13.00@13.15	13.45@13.50
450-500 lbs. ....	13.20@13.60	13.00@13.30	13.15@13.25	12.85@13.10	13.35@13.45
Medium:					
250-350 lbs. ....	13.00@13.60	12.75@13.30	12.60@13.35	12.75@13.25	13.25@13.40
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, Choice:</b>					
700-900 lbs. ....	14.25@15.00	13.75@14.50	13.75@14.50	13.75@14.75	13.75@14.75
900-1100 lbs. ....	14.50@15.25	14.00@14.75	14.00@14.75	13.80@14.90	14.00@15.00
1100-1300 lbs. ....	14.90@15.75	14.00@14.75	14.25@15.00	14.00@15.00	14.00@15.00
1300-1500 lbs. ....	14.90@15.85	14.00@14.75	14.25@15.00	14.00@15.00	14.00@15.00
<b>STEERS, Good:</b>					
700-900 lbs. ....	13.50@14.25	13.00@13.75	12.75@14.00	12.75@13.90	13.00@14.00
900-1100 lbs. ....	13.50@14.50	13.00@14.00	13.00@14.25	13.00@14.00	13.00@14.00
1100-1300 lbs. ....	13.50@14.80	13.00@14.00	13.00@14.25	13.00@14.00	13.00@14.00
1300-1500 lbs. ....	13.50@14.90	13.00@14.00	13.15@14.25	13.00@14.00	13.00@14.00
<b>STEERS, Medium:</b>					
700-1100 lbs. ....	11.75@13.50	11.75@13.00	11.50@13.00	11.75@13.00	11.50@13.00
1100-1300 lbs. ....	12.00@13.50	11.75@13.00	11.75@13.15	12.00@13.00	11.50@13.00
<b>HEIFERS, Choice:</b>					
600-800 lbs. ....	14.00@14.50	13.50@14.25	13.25@13.75	13.50@14.50	13.25@14.25
800-1000 lbs. ....	14.00@14.75	13.50@14.25	13.25@13.75	13.50@14.50	13.25@14.25
<b>HEIFERS, Good:</b>					
600-800 lbs. ....	12.75@14.00	12.75@13.50	12.25@13.25	11.75@13.50	12.00@13.25
800-1000 lbs. ....	13.00@14.00	12.75@13.50	12.25@13.25	11.75@13.50	12.00@13.25
Medium, 500-900 lbs. ....	10.50@13.00	10.50@12.75	10.00@12.25	10.00@11.75	10.00@12.00
Common, 500-900 lbs. ....	9.00@10.50	8.50@10.50	9.00@10.00	9.00@10.00	8.75@10.00
<b>COWS, allweights:</b>					
Good ..... 10.50@11.50		10.00@10.75	10.00@10.50	10.00@11.00	10.25@11.00
Medium ..... 9.25@10.50		9.25@10.00	9.25@10.00	9.00@10.00	9.75@10.25
Cutter and common ..... 8.00@ 9.25		7.75@ 9.25	7.50@ 9.25	7.00@ 9.00	8.00@ 9.75
Canner ..... 6.25@ 8.00		6.00@ 7.75	5.75@ 7.50	5.75@ 7.00	6.75@ 8.00
<b>BULLS (Xlgs. Excl.), all weights:</b>					
Beef, good ..... 11.25@12.25		10.50@11.25	11.00@11.50	10.75@11.00	10.75@11.25
Sausage, good ..... 11.50@12.25		10.50@11.25	11.00@11.50	10.50@11.00	10.50@11.25
Sausage, medium ..... 10.00@11.50		9.50@10.50	9.75@11.00	9.50@10.75	9.75@10.50
Sausage, cutter & com. .... 9.25@10.00		8.75@ 9.50	8.50@ 9.75	8.00@10.00	8.50@ 9.75
<b>VEALERS, all weights:</b>					
Good and choice ..... 13.50@15.00		13.75@15.00	13.00@15.00	12.00@14.50	13.00@15.00
Common and medium ..... 10.00@13.50		11.50@13.75	9.00@13.00	9.00@12.00	10.00@13.00
Cull ..... 8.50@10.00		7.50@11.50	7.50@ 9.00	7.00@ 9.00	7.00@10.00
<b>CALVES, 500 lb. downs:</b>					
Good and choice ..... 11.00@13.00		10.50@12.75	11.00@13.00	11.00@13.00	
Common and medium ..... 8.75@11.00		8.50@11.00	8.50@11.00	8.00@11.00	
Cull ..... 7.50@ 8.75		7.00@ 8.50	7.00@ 8.50	7.00@ 9.00	
<b>Slaughter Lambs and Sheep:<sup>1</sup></b>					
<b>SPRING LAMBS:</b>					
Good and choice ..... 13.75@14.10		13.75@14.25	13.75@14.00	13.50@13.75	13.50@14.50
Medium and good ..... 12.00@13.50		11.50@13.50	11.50@13.50	12.00@13.25	11.25@13.25
Common ..... 10.00@11.75		9.50@11.25	9.75@11.25	10.00@11.75	10.00@11.00
<b>YLG. WETHERS:<sup>2</sup></b>					
Good and choice ..... 11.25@12.25		11.00@12.00	11.00@11.50	10.50@11.25	11.00@12.00
Medium and good ..... 10.25@11.25		9.75@10.75	10.00@11.00	9.25@10.25	10.00@10.75
<b>EWES:<sup>3</sup></b>					
Good and choice ..... 5.00@ 6.00		5.00@ 5.75	4.75@ 5.75	5.00@ 5.75	5.00@ 6.00
Common and medium ..... 3.50@ 5.00		3.50@ 4.75	3.25@ 4.75	3.50@ 4.75	3.25@ 5.00

<sup>1</sup>Quotations on wool stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 wools. <sup>2</sup>Quotations on slaughter lambs and yearlings, of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. <sup>3</sup>Quotations on yearling wethers and ewes on shorn basis.

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 22,191 cattle, 2,247 calves, 27,941 hogs and 4,928 sheep.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended July 24:

	Cattle	Calves	Hogs	Sheep
Los Angeles .....	4,755	1,167	2,097	1,400
San Francisco .....	1,300	200	2,300	13,000
Portland .....	2,375	250	2,780	2,005

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 25, 1942, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 2,807 hogs; Swift & Company, 1,680 hogs; Wilson & Co., 4,614 hogs; Western Packing Co., Inc., 2,002 hogs; Agar Packing Co., 7,029 hogs; Shippers, 9,441 hogs; Others, 25,060 hogs.

Total: 24,558 cattle; 3,230 calves; 53,248 hogs; 3,725 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,717	572	4,840	7,146
Cudahy Pkg. Co.	2,406	557	1,747	4,050
Swift & Company	5,148	590	3,319	6,411
Wilson & Co.	2,309	732	2,324	965
Indep. Pkg. Co.			385	
Meyer Kornblum	1,835			
Others	5,643	482	744	2,120
Total	21,148	2,942	13,350	20,002

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,924	7,551	2,436	
Cudahy Pkg. Co.	3,549	4,269	4,705	
Swift & Company	4,533	4,423	4,543	
Wilson & Co.	1,535	4,434	1,632	
Others		10,106		

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 134; Geo. Hoffman Pkg. Co., 43; Kroger Pkg. Co., 808; Nebr. Beef Co., 160; Omaha Pkg. Co., 184; John Roth, 100; S. Omaha Pkg. Co., 637; Lincoln Pkg. Co., 148.

Total: 17,935 cattle and calves, 30,783 hogs and 13,116 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,611	2,282	10,650	9,914
Swift & Company	3,547	2,515	9,805	7,221
Hunter Pkg. Co.	1,342	325	5,678	2,006
Krey Pkg. Co.			4,178	
Hell Pkg. Co.			2,512	
Sieloff Pkg. Co.			813	
Laclede Pkg. Co.			2,520	
Others	2,423	182	1,880	4,770
Shippers	4,772	2,014	15,063	6,538
Total	15,005	7,268	53,128	30,449

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,352	409	8,615	8,456
Armour and Company	2,985	333	6,949	4,532
Others	1,773	90	251	1,784
Total	7,110	832	15,865	14,772

Not including 1,175 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,616	67	7,476	3,429
Armour and Company	3,795	28	8,742	3,308
Swift & Company	2,907	29	5,404	2,366
Others	275	11	15	4
Shippers	7,408	17	5,092	1,237
Total	17,999	182	27,329	10,344

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,267	1,155	3,174	2,258
Wilson & Co.	3,285	1,382	3,022	1,372
Others	269	12	649	

Total: 6,821 cattle, 2,549 calves, 6,845 hogs and 3,630 sheep. Not including 35 cattle, 232 calves and 2,028 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,465	632	5,950	4,787
Wichita D. B. Co.	8			
Dunn & Osterberg	119		59	
Fred W. Bold	142		396	
Sunflower Pkg. Co.	30		150	
Pioneer Pkg. Co.	66			
Excel Pkg. Co.	406			
Others	1,091		454	428
Total	3,329	632	7,009	5,215

Not including 124 cattle and 1,464 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,931	1,778	1,484	9,472
Swift & Company	3,683	1,343	1,907	10,218
Blue Bonnet Pkg. Co.	310	61	229	1,110
City Pkg. Co.	115		232	
H. Rosenthal	13	4		
Total	7,055	3,184	3,852	19,800

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,240	147	3,707	6,505
Swift & Company	1,239	53	3,775	3,019
Cudahy Pkg. Co.	945	118	1,516	1,224
Others	1,836	152	1,669	2,241
Total	5,260	470	10,567	12,989

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,841	1,384	9,702	2,129
Dakota Pkg. Co.	1,129	96		
Katz Pkg. Co.	325	15		
Bartusch Pkg. Co.	313	1	42	
Cudahy Bros.	816	1,509		1,322
Rifkin Pkg. Co.	728	79		
Swift & Company	4,737	2,595	21,490	2,713
Others	3,910	1,144		
Total	14,790	6,775	31,234	6,164

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	12			285
E. Kahn's Sons Co.	149	423	7,890	5,514
Lohrey Packing Co.			227	
H. H. Meyer Pkg. Co.	18		3,908	
J. Schlachter	93	126		35
J. & F. Schroth Pkg. Co.			2,738	
J. F. Stegner Co.	192	298		6
Others	1,136	743	681	768
Shippers	165		925	2,730
Total	1,753	1,002	15,400	9,338

Not including 1,213 cattle, 309 calves, 4,909 hogs and 4,027 sheep bought direct.

### TOTAL PACKER PURCHASES

	Week ended July 25	Prev. week	Cor.
Cattle	143,272	121,870	166,964
Hogs	268,083	261,730	244,364
Sheep	150,434	130,592	141,635

## FARMERS GET BEST PRICES FOR GOODS SINCE 1928

The Department of Agriculture reported that the general level of farm prices advanced 3 points between mid-June and mid-July.

The level was said to have reached 154 per cent of the 1909-14 level on July 15. This was the highest reported since 1928.

"The index of prices paid, interest and taxes remained unchanged at 152," the department said. "Consequently, the index of prices received by farmers in mid-July was 101 per cent of parity."

"The meat animal, cotton and cottonseed, and truck crop groups, already above parity in mid-June, continued to advance to July 15. All other major groups remained below parity levels, although prices of dairy and poultry products climbed closer to parity," the department added.

The department said that prices received by farmers at local markets for the first seven months of this year were up 35 per cent from the same period last year.

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during June, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Administration, as follows:

	June 1942	May 1942	June 1941
Cattle—			
Stockyards	75.50	75.78	75.04
Other	24.41	24.22	24.96
Calves—			
Stockyards	56.69	59.57	59.04
Other	40.31	40.43	40.96
Hogs—			
Stockyards	44.38	48.83	46.28
Other	55.62	51.07	53.72
Sheep and lambs—			
Stockyards	61.83	61.61	67.38
Other	38.17	38.39	32.62

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., July 24	1,003	555	9,876	9,087
Sat., July 25	522	872	1,038	4,064
Mon., July 27	17,486	1,282	22,562	8,974
Tues., July 28	8,083	888	15,748	9,088
Wed., July 29	12,719	749	12,679	4,844
Thurs., July 30	5,000	950	13,000	4,000

\*Week's total: 43,288 cattle, 3,719 calves, 63,968 hogs, 27,474 sheep.  
Prev. week: 37,054 cattle, 3,484 calves, 73,040 hogs, 28,413 sheep.  
Year ago: 30,275 cattle, 2,372 calves, 50,738 hogs, 23,239 sheep.  
Two years ago: 31,708 cattle, 3,334 calves, 54,472 hogs, 16,749 sheep.  
\*Including 1,496 cattle, 255 calves, 22,489 hogs and 17,903 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., July 24	471	15	1,848	261
Sat., July 25	282	6		
Mon., July 27	4,900	56	2,008	26
Tues., July 28	2,787	57	1,827	71
Wed., July 29	3,510	186	887	
Thurs., July 30	1,500	100	1,500	200

Week's total: 12,597 cattle, 399 calves, 6,173 hogs, 391 sheep.  
Prev. week: 11,114 cattle, 207 calves, 7,593 hogs, 709 sheep.  
Year ago: 6,306 cattle, 190 calves, 4,994 hogs, 713 sheep.  
Two years ago: 5,125 cattle, 123 calves, 5,976 hogs, 1,393 sheep.

### JULY AND YEAR RECEIPTS

	1942	1941	1942	1941
Cattle	169,695	164,027	1,185,214	1,104,400
Calves	18,784	18,330	140,108	129,284
Hogs	389,070	316,025	2,946,163	2,675,517
Sheep	162,544	147,740	1,335,299	1,302,443

\*All receipts include direct.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended July 25	\$13.65	\$14.40	\$5.50	\$12.90	
Previous week	13.40	14.80	5.50	12.90	
1941	11.60	10.85	4.25	11.35	
1940	9.75	5.85	2.75	8.85	
1939	9.25	5.70	3.00	8.90	
1938	10.75	8.45	3.60	9.90	
1937	14.40	11.85	3.75	10.85	
Av. 1937-1941	\$11.15	\$8.55	\$3.45	\$9.90	

### HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Wt. lbs.	Prices—Top	Av.
*Week ended July 25	83,800	281	\$15.15	\$14.40
Previous week	95,761	279	15.00	14.30
1941	66,098	283	11.90	10.85
1940	69,856	267	6.75	6.85
1939	68,274	279	7.15	5.70
1938	73,311	284	10.25	8.45
1937	46,679	270	13.20	11.85
Av. 1937-1941	64,860	276	\$9.85	\$8.85

\*Receipts and average weight for week ending July 25, 1942, estimated.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, July 30:

	Week ended July 30	Prev. week
Packers' purchases	40,391	42,750
Shippers' purchases	8,021	8,449
Total	48,412	51,217

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended July 25:

	Cattle	Calves	Hogs	Sheep
At 20 markets:				
Week ended July 25	214,000	398,000	258,000	258,000
Previous week	198,000	407,000	262,000	262,000
1941	226,000	302,000	255,000	255,000
1940	198,000	324,000	284,000	284,000
1939	206,000	313,000	334,000	334,000
At 11 markets:				
Week ended July 25				258,000
Previous week				248,000
1941				270,000
1940				265,000
1939				265,000
At 7 markets:				
Week ended July 25	155,000	293,000	185,000	185,000
Previous week	135,000	288,000	174,000	174,000
1941	163,000	212,000	165,000	165,000
1940	140,000	220,000	124,000	124,000
1939	142,000	220,000	201,000	201,000

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 25, 1942:

	CATTLE		
	Week ended July 25	Prev. week	Cor. week, 1941
Chicago <sup>1</sup>	24,558	21,360	20,141
Kansas City	17,873	15,825	21,909
Omaha <sup>2</sup>	15,067	17,745	20,210
East St. Louis	13,300	8,933	11,270
St. Joseph	8,972	6,483	6,705
Sioux City	9,495	11,421	11,222
Wichita <sup>3</sup>	4,085	4,513	6,830
Philadelphia	2,498	2,184	2,074
Indianapolis	2,695	2,474	2,253
New York & Jersey City <sup>4</sup>	8,590	8,295	9,095
Cincinnati	9,637	8,447	9,375
Denver	2,810	2,165	3,202
St. Paul	5,409	4,978	3,926
Milwaukee	13,842	13,533	14,748
Total	140,313	131,477	154,784

<sup>1</sup>Cattle and calves.

	HOGS		
	Week ended July 25	Prev. week	Cor. week, 1941
Chicago	58,516	64,206	68,471
Kansas City	44,860	40,809	22,321
Omaha	42,961	45,567	19,984
East St. Louis	70,793	61,184	38,912
St. Joseph	16,838	17,337	13,023
Sioux City	32,351	34,106	19,187
Wichita	8,473	7,838	5,789
Philadelphia	5,426	12,042	14,590
Indianapolis	10,520	17,891	12,583
New York & Jersey City	31,969	30,504	25,560
Oklahoma City	8,573	8,241	6,091
Cincinnati	15,803	13,145	12,674
Denver	9,954	10,027	4,935
St. Paul	31,234	37,583	19,437
Milwaukee	5,693	5,024	4,501
Total	434,364	444,394	280,908

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended July 25	Prev. week	Cor. week, 1941
Chicago <sup>1</sup>	3,725	3,779	5,667
Kansas City	20,359	22,263	16,251
Omaha	25,896	25,474	10,419
East St. Louis	29,542	22,701	25,377
St. Joseph	12,988	13,058	12,663
Sioux City	10,077	11,124	5,981
Wichita	5,215	3,771	4,559
Philadelphia	3,464	3,675	3,515
Indianapolis	2,787	1,816	4,194
New York & Jersey City	53,676	54,401	54,372
Oklahoma City	3,830	3,322	4,117
Cincinnati	9,800	7,857	7,531
Denver	7,576	7,191	17,194
St. Paul	6,164	7,261	7,418
Milwaukee	873	918	1,143
Total	195,977	187,613	180,401

<sup>1</sup>Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 27, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:	
Steers	Nominal
Cows, medium	\$10.25@11.00
Cows, cutter and common	8.50@9.25
Cows, canners	6.75@8.50
Bulls, good	12.00@12.50
Bulls, medium	10.50@12.00
Bulls, cutter to common	9.50@10.50

CALVES:	
Vealers, good to choice	\$15.50@17.00
Vealers, common and medium	11.00@15.50

HOGS:	
Hogs, good and choice, 160 to 200 lbs.	\$15.05

LAMBS:	
Lambs, good to choice	\$14.50@14.80

Receipts of salable livestock at Jersey City market for week ended July 25, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	947	1,034	105	2,971
Total, with directs	6,597	15,160	17,062	52,972
Previous week:				
Salable receipts	1,064	1,282	408	2,652
Total, with directs	6,591	14,759	16,826	47,298

\*Including hogs at 31st street.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

### WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending July 25, 1942	7,356	1,633	1,217
	Week previous	7,846	2,240	2,113
	Same week year ago	10,038	2,618	3,364
COWS, carcass	Week ending July 25, 1942	585	1,581	1,410
	Week previous	272	1,391	1,784
	Same week year ago	501	1,142	2,133
BULLS, carcass	Week ending July 25, 1942	422	176	110
	Week previous	540	189	96
	Same week year ago	444	1,080	114
VEAL, carcass	Week ending July 25, 1942	7,296	963	796
	Week previous	8,275	822	887
	Same week year ago	8,690	831	561
LAMB, carcass	Week ending July 25, 1942	40,708	12,370	19,548
	Week previous	42,065	12,404	17,856
	Same week year ago	42,404	14,551	20,079
MUTTON, carcass	Week ending July 25, 1942	1,573	112	1,013
	Week previous	1,500	78	1,391
	Same week year ago	1,371	62	428
PORK CUTS, lbs.	Week ending July 25, 1942	1,112,073	254,976	166,742
	Week previous	2,062,888	238,080	297,087
	Same week year ago	1,965,930	299,140	311,328
BEEF CUTS, lbs.	Week ending July 25, 1942	176,010		
	Week previous	198,013		
	Same week year ago	307,076		

### LOCAL SLAUGHTERS

CATTLE, head	Week ending July 25, 1942	8,880	2,498
	Week previous	8,265	2,184
	Same week year ago	9,095	2,074
CALVES, head	Week ending July 25, 1942	15,416	2,395
	Week previous	15,263	2,619
	Same week year ago	13,875	2,958
HOGS, head	Week ending July 25, 1942	33,047	9,426
	Week previous	35,091	12,042
	Same week year ago	25,560	14,590
SHEEP, head	Week ending July 25, 1942	58,621	3,464
	Week previous	54,446	3,675
	Same week year ago	54,372	3,515

Country dressed product at New York totaled 2,286 veal, no hogs and 9 lambs. Previous week, 2,108 veal, no hogs and 8 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter at 27 selected centers showed a seasonal loss for the week ended July 24, but the rate of kill continued well above the same time of last year. Slaughter at 654,827 head was almost 33 per cent larger than for the same week a year earlier. Cattle slaughter was up a little from a week ago, but both calves and sheep were killed in lighter volume.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	8,890	15,423	31,960	53,676
Phila. & Balt.	3,563	1,384	21,319	3,073
Ohio-Indiana	8,363	4,262	44,254	14,140
Chicago <sup>2</sup>	28,391	4,919	88,516	47,457
St. Louis area <sup>3</sup>	13,300	10,179	70,793	29,542
Kansas City	17,873	6,106	44,863	20,359
Southwest group <sup>4</sup>	21,184	7,048	40,204	42,400
Omaha	15,067	460	42,961	25,896
Sioux City	9,495	111	32,351	10,077
St. Paul-Wisc. group <sup>5</sup>	21,616	15,537	85,003	12,158
Interior Iowa & So. Minn. <sup>6</sup>	14,615	4,316	152,594	39,019
Total	162,357	69,745	634,827	297,802
Total Prev. week	156,348	73,738	676,396	281,149
Total last year	170,936	90,147	441,019	291,473

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

## CANADIAN LIVESTOCK PRICES

GOOD STEERS			
	Week ended July 23	Last week	Name week 1941
Toronto	\$10.64	\$10.60	\$ 8.75
Montreal	10.90	10.90	9.15
Winnipeg	9.45	9.54	8.50
Calgary	10.15	10.00	8.50
Edmonton	10.00	10.00	7.90
Prince Albert	9.50		
Moose Jaw	9.25	9.75	
Saskatoon	8.75	9.25	7.90
Regina	9.00	9.25	7.50
Vancouver	10.25	10.25	8.85

VEAL CALVES			
	Week ended July 23	Last week	Name week 1941
Toronto	\$14.25	\$14.25	\$12.08
Montreal	13.65	13.40	10.75
Winnipeg	11.50	11.50	9.67
Calgary	10.75	10.75	9.25
Edmonton	10.50	10.50	8.00
Prince Albert	10.00	10.00	8.35
Moose Jaw	10.25		8.25
Saskatoon	10.25	10.75	8.75
Regina	10.25	10.50	8.75
Vancouver			9.50

HOG CARCASSES B1*			
	Week ended July 23	Last week	Name week 1941
Toronto	\$15.99	\$15.82	\$14.90
Montreal	16.25	16.15	15.30
Winnipeg	14.20	14.20	14.02
Calgary	14.15	14.05	13.25
Edmonton	14.05	14.05	13.25
Prince Albert	13.90	13.90	13.70
Moose Jaw	14.00	13.90	13.65
Saskatoon	13.90	13.90	13.68
Regina	13.90	13.90	13.63
Vancouver	15.00	14.90	14.30

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS			
	Week ended July 23	Last week	Name week 1941
Toronto	\$15.44	\$16.69	\$14.00
Montreal	14.00	14.00	12.25
Winnipeg	12.01	12.50	12.25
Calgary	12.90	13.00	11.15
Edmonton	11.50	11.50	9.90
Prince Albert	10.75	11.25	10.25
Moose Jaw	11.50	11.50	10.00
Saskatoon	11.15	11.50	8.15
Regina	11.50	12.25	9.50
Vancouver		13.50	12.00

Watch the Classified Advertisements page for good men.

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Publishers' special rate 7c per word, minimum charge \$1.00. Count address or box number as four words. Headline 70c extra. 70c per line for listing.

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## Business Opportunity

CAN REPRESENT line dry sausage items for American-Italian trade. 10 years' experience New York City. Commission basis. W-963, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

## For Sale

### Imported Pork Sausage Seasoning

ROYAL CAMBRIDGE brand, about 3,000 pounds, excellent flavor, pure spice. Prefer sell as one lot. Samples upon request. HARRY BOBSIN, 5421 Cornell Ave., Chicago, Ill.

### Surviving Partner's Sale

REMAINING assets of Pedrick Laboratories, Tulsa, Oklahoma, manufacturer of Vigo dog and cat food, including plant equipment, trucks, trailers, office furniture, patents, trade-marks, trade-names, goodwill, etc., in liquidation proceedings by a surviving partner, will be sold at public auction to the highest bidder for cash on August 12, 1942, at 10:00 o'clock a.m., at the west front door of the County Court House in Tulsa, Oklahoma, subject to confirmation by the District Court. Twenty-five percent of bid in cash required at sale, balance on confirmation by Court. Persons interested in more details may inquire of undersigned and may inspect property at plant. A. GARLAND MARRS, SHERIFF OF TULSA COUNTY, Tulsa, Okla.

## Positions Wanted

WANTED position as manager or superintendent of small or medium sized plant. Thoroughly capable of taking complete charge. Know costs and yields, how to figure them—handle labor efficiently—excellent references. W-958, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CASING offal and rendering foreman. 25 years' experience hog, beef, lamb, calf casings. Expert on production, quality, costs, supervising and schooling help. Reliable recommendations. W-959, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PRACTICAL animal by-products man seeks new connection: 11 years' experience—metropolitan area. Complete knowledge production and equipment, sales and management. Excellent references. W-960, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

## Men Wanted

TRADER: Broker, Chicago, has opening for trader carlot carcass and boneless beef, also offal items. Replies treated confidential. Apply W-961, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Chemist for small meat packing plant, particularly capable for the inedible department. W-962, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FOREMAN, to take charge of first floor and basement involving boiled and baked ham processing, curing department, bacon slicing, dried beef slicing, wrapping and packaging, and fix the shipping. State experience in detail, salary expected. Replies confidential. Plant located in large Eastern city. Excellent opportunity with long and well established firm. W-953, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Wanted to Buy

### Canned Meats Wanted

WE are ready buyers for all kinds of canned meats. We especially want institutional sizes. Franks, corned beef hash, roast beef, tamales, canned bacon, ox tongue—are just a few of the items. Any offerings from 5c to five hundred cases at the right price will be considered. We will pay cash, if necessary. Wire or air mail your offerings. MARTIN PACKING COMPANY, 127 Belmont Ave., Newark, N. J.

## Equipment Wanted

### Wanted

Complete outfit of second hand machines for fresh cleaning process of hog casings, equipped with 440 volt, 3 phase, 60 cycle motors. Advise price and place where same can be inspected. W-964, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED TO BUY: Melters, Pan Dryers, Dryers, Morrison Cookers, Rendering Tanks, Hydraulic Press, Packinghouse Hoist, Stuffer, Ammonia Colls, 25 to 75 H.P. Steam Boiler, 15 to 50 H.P. AC Motor, Ammonia Compressors; all kinds of packing and rendering machinery, 5 to 15 thousand gallon steel tanks, Cracklings, pork, beef and horse—car or truck lots. HILL PACKING COMPANY, Topeka, Kansas.

## Equipment for Sale

FOR SALE—XL self contained 6x6 Ammonia Compressor complete with 20 H.P. motor. Excellent condition. SCHMIDT PACKING CO., Niles, Mich.

## Equipment for Sale

### Surplus Equipment for Sale

- 1—2 H.P. Sausage Mill, tight and loose pulley.
- 1—Griffith boneless ham tying machine.
- 1—7½ H.P. direct connected Williams Hammer mill.
- 1—Anco M & R Smoker.
- 1—Mechanical Power Barrel washer.
- 1—Diamond Hog direct connected 25 H.P. Motor.
- 1—40 H.P. Firebox tubular boiler.
- 1—¾ x ¾ York Compressor 5 H.P. V Belt Drive.
- 1—¼ ton Pak-Ice Machine.
- 1—½ H.P. Power Potato and vegetable peeler.
- 1—Hansen 2300 Automatic canning machine.
- 1—200 gal. Dopp kettle.
- 2—100 gal. Dopp kettles.

FIELD PACKING COMPANY, Owensboro, Ky.

FOR SALE—U.S. SLICER—Model 150—complete with Automatic Stacker and metal table-type Standard. Will slice all boneless meats in any one of 24 thicknesses. A real opportunity to purchase a practically new slicer in excellent condition. Equipped with 110 V—60 cycle—A.C. motor. W-955, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### De Laval Turbine

60 H.P. geared 4000—900 R.P.M. nominal 1250 Pres., 52 to 55% B.P. arranged for belt drive and 40/50 K.W. Generator A.C. or D.C. as desired. Fine condition—will sell with or w/o generator—ideal where processing steam required. KEATING EQUIPMENT COMPANY, 50 Church St., New York, N. Y.

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders; Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 260 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

### DIAMOND NEW AND USED EQUIPMENT BARGAINS FOR IMMEDIATE DELIVERY

One (1) 225 Hog complete with semi-steel sled and SKF bearings. New. DIAMOND IRON WORKS, INC. AND MAHR MANUFACTURING COMPANY DIV., Minneapolis, Minn.

## DRY SKIM MILK

Packers everywhere recognize its value in sausage and loaves. Better absorption, flavor, color, slicing.

Write or write for prices—cars or less.

SIMMONS DAIRY PRODUCTS LTD.  
5 W. FRONT ST., CINCINNATI, OHIO



Liberty  
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Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

## Wilmington Provision Company

### TOWER BRAND MEATS

Slaughtering of Cattle, Hogs,  
Lams and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

## THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

## Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U.S.A.

### GET THE BEST

### ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

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CLEAN  
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CHICAGO

**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



*Inquiries welcomed at all times*

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General Offices: Ottumwa, Iowa

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*The Original Philadelphia Scrapple*

by

**John J. Felin & Co., Inc.**

**Pork Packers**

**"Glorified"**

**HAMS • BACON • LARD • DELICATESSEN**

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HAMS • BACON • LARD • SAUSAGE  
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CHEESE • BUTTER • EGGS • POULTRY

*A full line of Fresh Pork • Beef • Veal  
Mutton and Cured Pork Cuts*

*Hides • Digester Tankage*

**KINGAN & CO.**

**PORK AND BEEF PACKERS**

Main Plant, Indianapolis

Established 1845

**Superior Packing Co.**

Price Quality Service

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**DRESSED BEEF  
BONELESS BEEF and VEAL**

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*Rath's*

*from the Land O' Corn*

**BLACK HAWK HAMS AND BACON**

**PORK - BEEF - VEAL - LAMB**

*Straight and Mixed Cars of Packing House Products*

**THE RATH PACKING CO.**

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**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

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**THE  
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BERTH. LEVI & Co., Inc.**

ESTABLISHED 1882

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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Hams - Bacon  
Dried Beef



## HYGRADE'S

West Virginia Style  
Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork

**CONSULT US BEFORE  
YOU BUY OR  
SELL**

**Domestic and Foreign  
Connections  
Invited!**

**HYGRADE FOOD PRODUCTS CORP.**

30 Church Street, New York, N. Y.

**HORMEL**  
GOOD FOOD

**Main Office and Packing Plant  
Austin, Minnesota**

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**East St. Louis, Illinois**

**BEEF • VEAL • PORK • LAMB**

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Western Shippers  
Pittsburgh, Pa.

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



**THESE FACTORIES AND LABORATORIES** are set up and equipped for service to the meat packing industry. Our research laboratories and kitchens are diligently seeking for new meat food items for our Army and Navy.

**OUR SERVICE MEN ARE GIVING TIME** and experience teaching and serving newcomers in the packing and canning divisions. When you take government contracts for the Army, or Navy, or Lend-Lease and are not sure how to proceed with the contract, we will be glad to advise you.

**WE ARE LARGE GRINDERS OF SPICES.** We are prepared to furnish unit seasonings to fit your chopper or mixer for Pork and Soya Links, for Spiced Luncheon Meats, for Chopped Ham, for Bulk Pork Sausage, for Vienna Sausage, for Items 32, 33 and 34, or any other items named in the Army, Navy or Lend-Lease specifications.

**HOLD ALL THE DOMESTIC BUSINESS YOU CAN.** Army orders may slacken up at any time. For domestic sausage and canned meat seasonings, cereals and cures we offer the best, including our nationally used curing powder.



## THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey  
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

# PRECISION

## ... TO A FRACTION OF AN INCH!

THE U. S. 90 Mm. ANTI-AIRCRAFT GUN is calibrated to microscopic exactness. High power shells are machined with infinite care to fit the bore of this vital artillery piece, so necessary to American defense.



### Swift's Selected Natural Casings, too, give you **PERFECT UNIFORMITY!**

● Every Swift Pork and Sheep Casing is actually *measured* for diameter... carefully graded to size. This special calibrating operation assures *your* pork sausage of the perfect uniformity, the attractive appearance that produces gratifying sales.

These natural casings have a pearly whiteness, a clearer transparency that really show off your tender, juicy sausages. *This casing does* give appetite-appeal to your sausage—in the package, or served up sizzling brown! *This casing does* help sell... bring repeat sales!

And Swift's Natural Casings hold down stuffing costs because they're *selected*—every foot is inspected to eliminate holes and excess strands. In every bundle you get full, usable yardage of maximum stuffing capacity.

Don't waste good sausage on inferior casings! After all, people who buy your pork sausage eat the casing, too! It pays to invest in the uniformity, freshness, and high quality of Swift's Selected Natural Casings. Your local Swift salesman will be glad to give you detailed information.

# SWIFT'S SELECTED *Natural* CASINGS





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NC